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THE COMPLETE
CONFECTIONER;
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THE COMPLETE

CONFECTIONER;

OR,

HOUSEKEEPER'S GUIDE:

To a simple and speedy Method of understanding the whole

ART OF CONFECTIONARY;

The various Ways of PRESERVING and CANDYING, dry and liquid,

All Kinds of Fruit, Nuts, Flowers, Herbs, &c.

And the Method of keeping them

FRESH AND FINE ALL THE YEAR ROUND;

THE DIFFERENT WAYS OF CLARIFYING SUGAR;

With Directions for making

Fruit Pastes, Bomboons, Pastils, Compotes, Fruit Ices, Cream Ices, Marmalades, Jellies, Jams, Cakes, Puffs, Biscuits, Tarts, Custards, Cheesecakes, Sweetmeats, Fritters, Creams, Syllabubs, Blanc-mange, Flummeries, Ornaments for grand Entertainments, Dragees, Syrups of all Kinds, Nicknacks and Trifles for Deserts, Strong Cordials, Oils, Simple Waters, Milk Punch that will keep 20 Years, and

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ALSO,

THE ART OF MAKING ARTIFICIAL FRUIT,

With the Stalks in it, so as to resemble the natural Fruit.

TO WHICH ARE ADDED,

SOME BILLS OF FARE FOR DESERTS FOR PRIVATE FAMILIES.

By Mrs. H. GLASS, Author of the Art of Cookery,

WITH CONSIDERABLE ADDITIONS AND CORRECTIONS,

By MARIA WILSON.

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TO THE

LADIES OF GREAT BRITAIN.

IT has often been observed, that dedications are appendages calculated for works of a voluminous and important nature; yet as there are many Ladies in England, whose distinguished worth is at once an ornament to their Country, and whose example, both in private and public life, render them the most amiable patterns of domestic œconomy, and who consider it no degradation to their character, in descending to recommend to their domestics whatever may be either useful or ornamental at their tables: to them the following

lowing simple and practical receipts are, with the highest deference, dedicated, and, it is hoped, will obtain their approbation and patronage; which will be the highest gratificationto,

Ladies,

Your obedient humble servant,

MARIA WILSON.

PREFACE.

PREFACE.

THE value and importance of a work like the present, must be sufficiently obvious to all HEADS of FAMILIES, and Persons intrusted with the care of Housekeeping, to require but little to be said in its recommendation. There is, perhaps, no book more wanted than a COMPLETE CONFECTIONER, there being scarcely any extant upon that subject; some little tracts are indeed to be met with, but none on a plan extensive enough for general use. LADIES residing in different parts of the Country, where they have no opportunity of procuring their CONFECTIONARIES, will feel the want of such a work; and those who have been accustomed to purchase them, will find a considerable reduction in their domestic expences by attention to the valuable receipts

ceipts contained in this Treatise. To render it at once the most complete and valuable work of the kind extant, neither expence nor pains has been spared; for, added to the experience of thirty years, a compilation has been made from MRS. GLASS, and every other work on the subject; and though the Editor may not have to boast of an entire original work, she flatters herself she now presents to the Public, the most complete, extensive, and familiar work of the kind ever published.

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SEASONS

SEASONS FOR FRUIT.

JANUARY.

Golden Pippins, Nonpareils, Pearmain Apples, Medlars, dried Apples, Chesnuts, Royal Pears, St. Germain and Winter Chaumontelle, Colmar, Rennets, and Russet Apples.

APRIL.

The same as in January, with Pomegranates, Winter Bonchretian, Pistachio Nuts, Almonds and Raisins.

JUNE.

All sorts of Strawberries, Raspberries, Gooseberries, Duke Cherries, Currants, Melons, and Masculine Apricots.

OCTOBER.

Peaches, Nectarines, Sweet Water Grapes, Figs, Green Gage Plumbs, St. Catharine Mulberries, Morella Cherries, Walnuts, Filberts, Arline Plumbs, Bergamot Pears, Buree Pears, Golden Pippins, Medlars, and Mulberries. Four months in the year are only mentioned, because fruit continues three months the same.

THE

COMPLETE

CONFECTIONER.

IT must be observed, that the first thing necessary to be known, is to be perfectly acquainted with the different degrees or heights of clarifying or refining sugar; and agreeably to the fruit you have to preserve, in order to have them done in a higher degree of perfection, you must be attentive to make use of such degrees of sugar so refined, as is adapted to their different degrees of ripeness, as well as to their different sorts.

To Clarify Sugar.

In proportion to three pounds of fine, lump, or powder sugar, which you are to put in a skillet or boiler; break into an earthen pan the white of an egg, with near a pint of fresh water, and

beat them up all together with a wisk to a white froth; then put the whole into a copper kettle, or pan, and set them on a clear and slow fire; when it begins to boil, do not fail to put a little more water in, and begin to skim it, till you see the scum appears thick on the top, and the sugar becomes pretty clear; that done, to clear it properly, sift it in a wet napkin, or silk sieve, and pass it thus into what vessel you please, till you want to make use of it.

Note.—If the sugar does not appear very fine, you must boil it again before you strain it; otherwise, in boiling it to a height, it will rise over the pan.

To boil Sugar to the degree called smooth.

When your sugar is thus clarified, put what quantity you have occasion for over the fire, to boil smooth; which you may prove by dipping your scummer into the sugar, and then touching it with your fore-finger and thumb; in opening them, you will see a small thread drawn betwixt, which immediately breaks, and remains in a drop on your thumb; thus it is a little smooth —then boiling more, it will draw into a larger string, and become very smooth.

The blown Sugar.

Boil your sugar longer than the former, and try it thus:—dip in your scummer, and take it out, shaking off what sugar you can into the pan, and then blow with your mouth strongly through the holes; and if certain bubbles or bladders blow through, it is boiled to the degree called blown.

The

The feathered Sugar.

It is a higher degree of boiling sugar; which is to be proved by dipping the scummer, when it has boiled a little longer; shake it first over the pan, then give it a sudden flirt behind you; if it be enough, the sugar will fly off like feathers.

The crackled Sugar.

Is proved by letting it boil rather longer; and then dipping a stick into the sugar, which immediately remove into a pot of cold water, standing by for that purpose, drawing off the sugar that cleaves to the stick; if it becomes hard, and snaps in the water, it is enough; if not, you must boil it till it comes to that degree.

Note.—Your water must be always very cold, or it will deceive you.

The carmel Sugar.

Is known by boiling yet longer; and is proved by dipping a stick, as aforesaid, first in the sugar, and then in the water; but you must observe, when it comes to the carmel height, it will snap like glass the moment it touches the cold water, which is the highest and last degree of boiling sugar.

Note.—Observe that your fire be not very fierce when you boil this, lest flaming up the sides of your pan, it should cause the sugar to burn, and so discolour it.

PRESERVES.

To preserve Seville Oranges liquid, as also Lemons.

Take the best Seville oranges and pare them very neatly, put them into salt and water for about two hours; boil them very tender, till a pin will go into them easily, then drain them well from the water and put them into your preserving pan, putting as much clarified sugar to them as will cover them, laying a trencher or plate on them to keep them down; set them over a fire, and by degrees heat them till they boil; let them have a quick boil, till the sugar comes all over them in a froth; then set them by till next day, when you must drain the syrup from them, and boil it till it becomes very smooth, adding some more clarified sugar; put it upon the oranges, and give them a boil, and set them by till next day, when you must do as the day before. The fourth day drain them, and strain your syrup through a bag, and boil it till it becomes very smooth; then take some other clarified sugar, boil it till it blows very strong, and take some jelly of pippins, as will hereafter be expressed, with the juice of some other oranges; after they are preserved as above directed, take

two

two pounds of clarified sugar, boil it to blow very strong; next one pint and a half of pippin jelly, and the juice of four or five oranges; boil them all together; then put in the syrup that has been strained and boiled to be very smooth, and give all a boil; put your oranges into your pots, or glasses, and fill them up with the above made jelly; when cold, cover them and set them by for use.

Note.—Be careful in all your boilings to clear away the scum, otherwise you will endanger their working; and if you find they will swim above your jelly, you must bind them down with the sprig of a clean whisk.

Sugar Pears.

Take any quantity of pears, which are but half ripe, make a split on their head cross ways with a knife, no deeper than the heart. After this is done, put a pan of water on the fire, and when it boils put your pears in it, and boil them in, with a slow fire, till they become a little soft; then take them off the fire, and throw them immediately into another pan of fresh water; have again another pan of fresh water, in which you squeeze three lemons, pare your pears and put them in that lemon water: they will turn as white as snow; then take a preserving pan, put in it some of the first degree of your clarified sugar, put your pears in it, and let them boil about twelve minutes, taking care to take off all the scum they will throw; then take them out from the fire and put them in an earthen vessel; you will

will repeat this operation during the four days following, and strain the sugar off every time, and boil it before you put the pears in, because, as you will perceive, the sugar always throws off a white scum, which must be taken off; and it is after that you must put your pears in and boil them. When you see the syrup is very thick, and that your pears have well taken the sugar, put them in pots, and take care that they be well covered with syrup, or else they will soon turn mouldy. Cover them with paper or parchment.

To preserve moist Ananas, or Pine Apples.

Take any quantity of ananas, cut them into four quarters, or in round slices, and pare off the skin, then take clarified sugar and water in equal quantities, put in the ananas, and proceed as before, taking care to skim them well during the time you are doing them; for it is very essential to remark, that when you are making any sort of preserves whatever, if you do not skim them well they are apt to grow sour, which occasions a great deal of trouble to repair them again. You must not boil the ananas in water first, as directed for the other fruits, because it would deprive it of its best substance and flavour.

To preserve Oranges with Marmalade in them, and Lemons.

Pare your oranges; make a round hole in the bottom, where the stalk grew, the bigness of a shilling; take out the meat and put them into salt and water for two or three hours, then boil them

them very tender, and put them into clarified sugar; give them a boil the next day, drain the syrup and boil it till it becomes smooth; put in your oranges, and give them a good boil; when a little cool, drain them, and fill them with a marmalade made as directed, putting in the round piece you cut out; with the syrup, some other sugar, and pipping juice, make a jelly and fill up your pots and glasses.

For variety, take three of your preserved oranges, take off the tops, cut them so as to look like little cups, and fill them with this marmalade; they both eat pleasant, and make a variety.

To preserve green Oranges.

Take the green oranges, slit them on one side, and put them into a brine of salt water, as strong as will bear an egg, in which they must be soaked at least fifteen days; then strain them and put them into fresh water, and boil them tender; put them into fresh water again, shifting them every day for five days together; then give them another scald, and put them into clarified sugar; give them a boil, and set them by till next day; then boil them again; the next day add some more sugar, and give them another boil; the day after boil the syrup very smooth, pour it on them and keep them.

Note.—That if at any time you perceive the syrup begin to work, you must drain them and boil the syrup very smooth, and pour it on them; but if the first proves sour, boil it likewise. Green lemons

mons are done after the same manner. If the oranges are any thing large, you must take out the meat from the inside.

The Dutchess of Cleveland's Receipt for preserving Lemons, Oranges and Citrons.

Take good lemons, fair and well coloured, and scrape a little of the uppermost rhind; take out the seeds and the juice; lay them in spring water, shifting them twice a day for a day or two; then boil them to be tender, with a pound and quarter of double-refined sugar, and a pint and three-quarters of spring water; take the scum off, and put in your lemons; have ready a pint of pippin water; boil it first with half a pound of sugar, and put it to them; boil it to a jelly, and put in the juice of your lemons; then let them boil, but a little after, and put them into your glasses, but be sure to cover them with syrup.

How to take out the Seeds.

Cut a small hole in the top, and take them out with a scoop; dry them before you put them into your syrup, with a clean cloth.

To preserve Green Gages.

Take any quantity of green gages, prick them with a pin, put them in a pan with water, and set them on the fire; when you see the water beginning to boil, take them off and leave them in the same water to cool till the next day, when you are to set them again on a very gentle fire, that they may turn green. When you see they are green enough, put them in a sieve to drain; then

then take clarified sugar, in which add three parts water, then the plumbs, and set the whole on a slow fire to make them throw off their water; after which, put them in a pan for two days, and then add clarified sugar, and proceed as for other preserves.

To preserve Cucumbers.

Take little gerkins, put them in a large deep jug, cover them close down with vine leaves, fill the jug with water, cover it with a plate, set it in the chimney corner, a little distance from the fire, yet so as to keep warm; let them stand so a fortnight, then throw them into a sieve to drain; they will look very yellow, and will smell disagreeable; throw them into spring water once or twice, to clear them; put them into a large deep stew-pan, or preserving-pan; cover them all over with vine leaves, put in as much clear spring water as will cover them; set them over a charcoal fire, look often at them, and when they are turned a fine green, drain off that water and put them into fresh cold water; have your syrup made ready thus; to every pound of sugar add one pint of water, the clear peel of a lemon cut in long shreads, an ounce of ginger boiled in water for a quarter of an hour; put the ginger and lemon peel to the sugar and water, boil it to a syrup, throw in your cucumbers, and give them a boil; pour them into the pan you intend to keep them in, let them stand till next day, and boil them again three times; when cold, cover them up, and they make as fine a sweet as is tasted.

At the same time take large green cucumbers, full ripe, and cut them in four, longways; put them into cold water, cover them with green vine leaves, and set them over a charcoal fire till they boil; take them off, throw them into cold water, and repeat it several times, till they are a fine green, and tender; then preserve them as before, or dry them as your other candied sweetmeats; either way they answer in tarts, mince-pies, or cakes, as well as citron.

To preserve green Almonds.

Take the almonds when they are well grown, and make a lye with wood, charcoal and water; boil the lye till it feels very smooth, strain it through a sieve, and let it settle till clear; then pour off the clear into another pan, and set it on the fire in order to blanch off the down that is on the almonds, which you must do in this manner, viz. when the lye is scalding hot, throw in two or three almonds, and try when they have been in some time, if they will blanch; if they will, put in the rest, and the moment you find their skins will come off, remove them from the fire, put them into cold water, and blanch them, one by one, rubbing them with salt; then wash them in several waters, in order to clean them; in short, till you see no soil in the water; when this is done, throw them into boiling water, and let them boil till so tender as a pin may easily pass through them; drain and put them into clarified sugar without water, they being green enough do not require a thin sugar to bring them to a colour; but, on the contrary, if too much heated,

heated, they will become too dark a green; the next day boil the syrup and put it on them, the day after boil it till it be very smooth, the day following give all a boil together, scum them and let them lie four or five days; then, if you will dry them or put them in jellies, you must follow the directions as for green apricots.

Note.—If you will have compote of either, it is but serving them to table when they are first entered, by boiling the sugar a little more.

To preserve white Citrons.

Cut your white citrons into what sized pieces you please; put them into water and salt for four or five hours; then wash them in fair water, and boil them till tender; drain them, and put them into as much clarified sugar as will cover them, and set them by till next day; then drain the syrup, and boil it a little smooth; when cool, put in your citrons; the next day boil your syrup quite smooth, and pour on your citrons; the day after boil all together, and put it into a pot to be candied, or put it into jellies, and compose it as you may think proper.

To preserve orange Flowers.

Take the orange flowers just as they begin to open, put them into boiling water, and let them boil very quick till they are tender, putting in a little juice of lemon, as they boil, to keep them white; then drain them, and dry them carefully between two napkins; put them into as much clarified sugar as will cover them; the next day

drain the syrup, and boil it a little smooth; when almost cold, pour it on the flowers, and the following day you may drain them and lay them out to dry, dusting them a very little.

To preserve Cocheneal.

Take one ounce of cocheneal and beat it to a fine powder; boil it in three quarters of a pint of water to the consumption of half; then beat half an ounce of roach allum, and half an ounce of cream of tartar, very fine, and put them to the cocheneal; boil them all together a little while, and strain it through a fine bag, which put into a phial and keep for use.

Note.—If an ounce of loaf sugar be boiled in with it, it will keep what you do not use immediately from moulding.

To preserve Golden Pippins in Jelly.

Pare your pippins from all spots, and, with a narrow-pointed knife, make a hole quite through them; then boil them in fair water about a quarter of an hour; drain them, and take as much sugar as will cover them; boil it till it blows very strong, then put in your pippins, and give them a good boil; let them cool a little, and give them another; then if you have, for example, a dozen of pippins, take a pound of sugar, and boil it till it blows very strong; put in half a pint of pippin jelly, and the juice of three or four lemons; boil all together, and put to the golden pippins; give them all a boil, scum them, and put them into glasses or pots.

To preserve Pippins for present Eating.

Pare them very thin, and put them into a clean stewpan, saucepan, or preserving-pan, according to the quantity you want; but scoop out the cores, and into every pippin put two or three long narrow bits of lemon peel; take the parings, boil them in water enough to cover the pippins, strain it, and make it as sweet as syrup; pour it on your pippins, and stew them till they are quite tender; they make a pretty plate.

To preserve Barberries.

Take a pound of barberries picked from the stalks, put them into two quart pans, set them in a brass pot full of hot water, to stew them; after this strain them, add a pound of sugar, and a pint of rose water, boil them together a little, take half a pound of the best clusters of barberries you can get, dip them into the syrup while it is boiling, take out the barberries, and let the syrup boil till it is thick; when they are cold, put them into glasses or gallypots with the syrup.

To preserve Barberries in Bunches.

Take any quantity of barberries without stripping them of their stalks, split them with a knife, take out all the seed which is in them, then tie them in little bunches; have clarified sugar, which set on the fire: when your sugar is at a high degree, put your little bunches in and boil them about ten minutes, after which put them in a pan, and place them in the stove with a slow fire for three days running; at the end of which time, take them from that sugar which you set again

again on the fire, to heighten it again to the above degree; for the barberries will have weakened it by throwing their juice in it. When that is done, put the bunches again in it, and place it as before in the stove for three whole days, after which draw out your bunches from the sugar, and put them to drain on a wire grate, made on purpose for these sort of things; then range them on a horse hair sieve, and replace them in the stove to dry, and they are ready for use.

To preserve Angelica in Knots.

Take young and thick stalks of angelica, cut them into lengths of about a quarter of a yard, and scald them; then put them into water, strip off the skins, and cut them into narrow slips; lay them on your preserving pan, and put to them a thin sugar, that is, to one part sugar, as clarified, and one part water; set it over the fire, let it boil, and set it by till next day; then turn it in the pan, give it another boil, and the day after drain it and boil the sugar till it is a little smooth; pour it on your angelica, and if it be a good green, boil it no more; if not, heat it again, and the day following boil the sugar till it is very smooth, and pour it upon your angelica; the next day boil your syrup till it rises to the top of your pan, and put your angelica into your pan; pour your syrup upon it, and keep it for use.

To preserve Angelica in Sticks.

Angelica, not altogether so young as the other, cut into short pieces, about half a quarter of a yard, or less; scald it a little, then drain it, and put it into a thin sugar as before; boil it a little the

the next day, turn it in the pan the bottom upwards and boil it, and then finish it as the other for knots.

Note.—When you will candy it, you must drain it from the syrup, wash it, and candy it as the orange and lemon.

To preserve Ringoe Root.

Take your ringoe roots, and parboil them reasonably tender; then pick and peel them; wash them very clean, dry them with a cloth, and put in as much clarified sugar as will cover them; boil them leisurely on a chafing dish of coals, till you see the rolls look clear and your syrup something thick, betwixt hot and cold, and put them up.

To preserve Sweet-Marjoram.

Take the white of an egg, beat it very well, and take double refined sugar, beaten very fine and sifted; then take the marjoram, and rub it on a glass that is clean, and lay it in form of the glass; so do it with your egg, then seer it with your sugar on it, and lay it on papers to dry.

To preserve Quinces white.

Pare and core the quinces; to every pound of sugar and quinces, put in a pint of water; boil them together as fast as you can, uncovered; the same way you may preserve pippins white.

To preserve Quinces white or red.

Core and pare your quinces; those which you would have white, put into a pail of water for two or three hours; then take as much sugar as they

they weigh, and add as much water as will make a syrup to cover them; boil the syrup a little, then put in the quinces, and let them boil as fast as you can till they are very tender and clear; afterwards take them out, and boil the syrup a little higher alone, and when it is cold put the quinces up in pots; if you would have them red, put them raw into sugar and let them boil gently, being close covered, till they are red; you must not put them into cold water.

To preserve Apricots green.

Take the apricots when about to stone, before it becomes too hard for a pin easily to pass through; pare them in ribs very neatly, because every stroke with the knife will be seen; then put them into fair water as you pare them, and boil them till tender enough to slip easily from your pin; drain them and put them into a thin sugar, that is to say, one part sugar clarified, and one part water; boil them a little, and set them by till next day; then give them another boil, and the day after drain them, boil your syrup a little smooth, and put it upon them without boiling your fruit; let them remain in the syrup four or five days; then boil some more sugar till it blows hard, and add it to them; give all a boil, and let them lie till the day following; then drain them from the syrup, and lay them out to dry, dusting them with a little fine sugar before you put them into the stove.

To preserve Apricots whole.

Take the apricots when full grown, pare them, and take out their stones; then have ready a pan of

of boiling water, throw them into it, and scald them till they rise to the top of the water; take them out carefully with your scummer, and lay them on a sieve to drain; then lay them in your preserving pan, and lay over them as much sugar, boiled to blow, as will cover them; give them a boil round, by setting the pan half on the fire and turning it about as it boils; then set it full on the fire, and let it have a covered boiling; then let them settle a quarter of an hour, and pick those that look clean to one side, and those that do not, to the other; boil that side that is not clear, till they become clear; and, as they do so, pick them away, lest they boil to a paste; when you see they look all alike, give them a covered boiling, scum them, and set them by; the next day, boil a little more sugar to blow very strong, put it to the apricots, and give them a very good boil; scum and cover them with paper, and put them in a stove for two days; then drain them and lay them out to dry, first dusting the plates you lay them on, and then the apricots extraordinary well, blowing off what sugar lies white upon them; put them into a very warm stove to dry, and when dry on one side, turn and dust them again; when quite dry, pack them up.

Note.—In the turning them, you must take care there be no little bladders in them; if there be, you must prick them with the point of a penknife, and squeeze them out, otherwise they will blow and sour.

To preserve Apricot Chips.

Split the apricots, and then take out the stones;

pare them, and turn them round with your knife; put them into your pan without scalding, and put as much sugar, boiled very smooth, as will cover them; then manage them on the fire as the whole apricots, scum them, and set them in the stove; the next day boil some more sugar, very strong, drain the syrup from the apricots, boil it very smooth, put it to the fresh sugar, and give it a boil; then put in the apricots, boil them first round, and then let them have a covered boil; scum them and cover them with paper, then put them into the stove for two or three days; drain them, and lay them out to dry, first dusting them.

To preserve Apricots in Jelly.

Pare and stone your apricots, then scald them a little; then lay them in your pan, and put as much clarified sugar to them as will cover them; the next day drain the syrup, and boil it smooth; then slip in your apricots, and boil as before; the next day make a jelly with codlings, boiling some apricots among them to give a better taste; when you have boiled the jelly to its proper height, put in the apricots with their syrup, and boil altogether; when enough, scum them well, and put them into your glasses.

To preserve green Codlings to keep all the Year.

Gather your codlings when they are about the size of a walnut, and let the stalk and a leaf or two remain on each; put some vine leaves in a brass pan of spring water, and cover them with a layer of codlings, then another of vine leaves, and proceed in the same manner till the pan is full; cover it close to keep the steam in, and set it on a slow fire; when they become soft, take off the skins with a penknife; then put them in

in the same water with the vine leaves; it must be quite cold, or it perhaps may crack them; put a little roach allum, and set them over a very slow fire till they are green (which will be in about three or four hours), then take them out, and lay them on a sieve to drain; make a good syrup, and give them a gentle boil once a day for three days, after which put them into small jars. Cover them with brandy-paper, and keep them for use.

To preserve Green Pease.

Shell fine young pease, and put them into boiling water with some salt; after boiling five minutes, drain them in a cullender, and put them on a cloth doubled five or six times, on a table; let them lie free, in order to dry. Your bottles should be prepared before-hand, and be quite clean and dry. Fill them with the pease, and put on the top some mutton fat tryed; tie a bladder with a thin board or lath over them, and let them be put in a cool dry closet or cellar; boil your water when you use them, and put in a little butter, salt, and sugar; and as soon as they are enough, drain them, and put them into a sauce-pan with some butter, and shake it while it is melting. Pease done this way will keep good till Christmas.

To preserve Nectarins.

Split the nectarins, and take out the stones; then put them into clarified sugar, and boil them round till they have well taken the sugar; take off the scum, cover them with a paper, and set them by; the next day boil a little more sugar, till it blows very strong, put it to the nectarins, and give them a good boil; take off the scum, cover

them and put them into the stove; the following day drain them, and lay them out to dry, first dusting them a little; then put them into the stove.

To preserve Peaches whole.

Take the Newington peach, when full ripe, split it and take out the stone; then have ready a pan of boiling water, drop in the peaches, and let them have a few moments scalding; take them out, and put them into as much sugar, only clarified, as will cover them; give them a boil round, then scum them and set them by till the next day; then boil some more sugar to blow very strong, which sugar put to the peaches and give them a good boil; scum them and set them by till the day following; then give them another good boil; scum them, and put them into a warm stove for the space of two days; then drain them and lay them out, one half over the other, dust them and put them into the stove; the next day turn and dust them, and, when thorough dry, pack them up for use.

How to preserve Peach Chips.

Pare your peaches and take out the stones, then cut them into very thin slices, not thicker than the blade of a knife; then, to every pound of chips take one pound and a half of sugar, boiled to blow very strong; throw in the chips, give them a good boil, and let them settle a little; take off the scum, let them stand a quarter of an hour, and then give them another good boil, and let them settle as before; then take off the scum, cover them and set them by, and the next day drain them and lay them out, bit by bit; dust them and dry them in a warm stove; when

when dry on one side, take them from the plate with a knife, and turn them on a sieve, and again afterwards, if they are not pretty dry; but which they generally are.

How to preserve Peaches in Brandy.

First preserve your peaches whole, with their weight of sugar; do not scald them in water, but boil them in the syrup three times; lay your peaches in a large deep glass for the purpose, take the syrup and pour it over them, with an equal quantity of brandy; cover them close and keep them for use. Nectarines may be done in the same way.

To preserve Violet Plumbs.

Violet plumbs are a long time yellow, and are ripe in the month of June; they are preserved in the following manner: put them into clarified sugar, just enough to cover them, and boil them pretty quick; the next day boil them again as before; the day after drain them and take away their skins, which you will find all flown off; then put them into sugar, boiled till it blows a little, and give them a boil; the day following boil some more sugar till it blows a little, and give them another boil; the next day boil some more sugar to blow very strong, put it to the plumbs in the syrup, boil them a little, then scum them; the day following drain them and lay them out to dry, observing to dust them before you put them into the stove.

How to preserve green Amber-Plumbs.

Take the green amber plumbs when full grown, prick

prick them in two or three places, and put them into cold water; set them over the fire to scald, in which you must be very careful not to let the water be too hot, lest you hurt them; when they are very tender, put them into a very thin sugar, that is to say, one part sugar and two parts water; give them a little warm in this sugar, cover them, and the next day give them another warm; the third day drain them, and boil the syrup, adding a little more sugar; then put the syrup to the plumbs, and give them a boil, and the day after boil the syrup till very smooth; then put it to the plumbs, cover them, and put them into the stove; the day following boil some more sugar to blow very strong, put it to the fruit, give all a boil, and put them into the stove for two days; then drain them, and lay them out to dry, first dusting them very well; manage them in the drying as other fruit.

To preserve Fruit green.

Take pippins, apricots, pear plumbs, or peaches, while they are green, and put them in a preserving-pan, or stew-pan; cover them with vine leaves, and then with fine clear spring water; put on the cover of the pan, set them over a clear fire, when they begin to simmer take them off, and carefully with your slice take them out, peel and preserve them as you do other fruit.

To preserve green Orange Plumbs.

Take the green orange plumbs, full grown, before they turn; prick them with a fine bodkin, as thick all over as you possibly can; put them into

into cold water, as you prick them, and when all are done, set them over a very slow fire, and scald them with the utmost care you can, nothing being so subject to break, and if the skin flies they are worth nothing; when they are tender, take them off the fire, and set them by in the same water for two or three days; when they become sour, and begin to fret on the top of the water, be careful to drain them very well, and put them in single rows in your preserving-pan; put to them as much thin sugar as will cover them, that is, one part sugar and two parts water; set them over the fire, and by degrees warm them, till you perceive the sourness to be gone, and the plumbs are sunk to the bottom; then set them by, and the day after throw away that syrup, and put to them a fresh sugar, of one part sugar and one part water; in this sugar give them several heats, but not to boil, lest you hurt them; cover them and set them in a warm stove, that they may suck in what sugar they can; the next day drain the sugar, and boil it till it becomes smooth, adding some more fresh sugar; pour this sugar on them, return them into the stove, and the day after boil the sugar to become very smooth; pour it upon the plumbs, and give all a gentle boil; scum it and put them into the stove; the day following drain them out of the syrup, and boil some fresh sugar, as much as you judge will cover them very smooth; put it to your plumbs, and give all a very good covered boiling; then take off the scum, cover them, and let them stand in the stove two days; then drain and lay them out to dry, dusting them very well.

To

To preserve the green Mogul Plumb.

Take this plumb when just upon turning ripe, prick, with a penknife, to the very stone on that side where the cleft is, and put them into cold water as you do them; then set them over a very slow fire to scald, and when they are become very tender, take them carefully out of the water and put them into a thin sugar, that is, half sugar and half water; warm them gently, cover them, and set them by; the next day, give them another warm and set them by; the day following drain the syrup and boil it smooth, adding to it a little fresh sugar, and give them a gentle boil; the day after boil the sugar very smooth, pour it upon them, and set them in the stove for two days; drain them, and boil a fresh sugar to be very smooth, or just to blow a little, and put it to your plumbs; give them a good covered boiling, scum them, and put them into a stove for two days; drain them, and lay them out to dry, dusting them well.

To preserve the green admirable Plumb.

This is a little round plumb, about the size of a damson; it leaves the stone when ripe, is somewhat inclining to a yellow in colour, and very well deserves its name, being the finest green when done, and with a tenth part of the trouble and charge; as you will find by the receipt.

Take these plumbs when full grown, and just upon the turn; prick them with a penknife in two or three places, and scald them by degrees till the water becomes very hot, for they will even

even bear boiling; continue them in the water till they become green, then drain them and put them into clarified sugar; boil them very well, and let them settle a little; then give them another boil, if you perceive they shrink and take not the sugar in very well; prick them with a fork all over, as they lie in the pan, and give them another boil; scum them, and set them by; the next day boil some other sugar, till it blows, and put it to them; give them another boil, set them in the stove for one night, and the next day drain them and lay them out; first dusting them.

To preserve yellow Amber Plumbs.

Take these plumbs when full ripe, put them into your preserving-pan, and put to them as much sugar as will cover them; give them a very good boil, let them settle a little, and boil them again three or four times; scum them, and the next day drain them from the syrup; return them into the pan, boil as much fresh sugar to blow as will cover them, and give them a thorough boiling; scum them, set them in the stove for twenty-four hours, and drain them; then lay them out to dry, after having dusted them very well.

Note.—In the scalding of green plumbs, you must always have a sieve in the bottom of your pan to put your plumbs in, that they may not touch the bottom; for those that do, will burst before the others are scarcely warm.

To preserve green Figs.

Take the small green figs, slit them on the top, put them in water for ten days, and proceed

thus: put as much salt into the water as will make it bear an egg; then let it settle, take the scum off, and put the clear brine to the figs; keep them in water for ten days, then put them into fresh water, boil them till a pin will easily pass into them; drain and put them into other fresh water, shifting them every day for four days; again drain them, put them into clarified sugar, give them a little warm, and let them stand till the next day; warm them again, and when they are become green, give them a good boil; then boil some other sugar to blow, put it to them, and give them another boil; the next day drain and dry them.

To preserve ripe Figs.

Take the white figs when ripe, slit them in the tops, put them into clarified sugar, and give them a good boil; scum them and set them by; the next day boil some more sugar till it blows, pour it upon them, and boil them again very well; scum and set them in the stove, the day after drain and lay them out to dry, first dusting them very well.

To preserve Raspberries.

Choose raspberries that are not too ripe, and take the weight of them in sugar; wet your sugar with a little water, put in your raspberries, and let them boil softly; be careful not to break them; when they are clear, take them up, and boil the syrup till it be thick enough, then put them in again, and when they are boiled put them up in glasses.

Another Way.

If you intend to preserve the red sort of raspberries,

berries, gather them on a dry day, when they are just turning red, with the stalks on, about an inch long; lay them singly on a dish, beat and sift their weight of double refined sugar, and strew it over them; to every quart of raspberries, take a quart of red currant jelly juice, and to it its weight of double refined sugar; boil and thin it well, then put in your raspberries, and give them a scald; take them off, and let them stand for two hours; then set them on again, and make them a little hotter; proceed in this manner two or three times till they look clear; but take care to prevent their boiling, as that will occasion the stalks to come off; when they are tolerably cool, put them into jelly glasses with the stalks downwards. White raspberries may be preserved in the same manner, only using white currant jelly instead of red.

To preserve green Grapes.

Take the largest and best grapes before they are thorough ripe; stone and scald them, and let them lie two days in the water they are scalded in; then drain them, and put them into a thin syrup, and give them a heat over a slow fire; the next day turn the grapes in the pan, and heat them again the day after; then drain them, put them into clarified sugar, give them a good boil, scum them, and set them by; the following day, boil more sugar to blow, put it to the grapes, give all a good boil, scum them, and set them in a warm stove all night; the day after drain the grapes, and lay them out to dry, first dusting them very well.

To preserve Grapes in clusters, with one Leaf, when you gather them.

Take the great Gascoyne grapes when they are green, before they are too ripe, and prick every one of them; to every pound of grapes add a pound and a quarter of sugar; make a syrup with the verjuice of the grapes stained; when your sugar is made clear and perfect, put in your grapes strained into juice; put them in a deep bason, cover them close, and set them on a pot of scalding water to boil; when your grapes are tender, take them up, boil the syrup a little more, and, betwixt hot and cold, put them in broad glasses or gally-pots (which is better than glasses, as you must lay one cluster above another); then put a paper over them and tie them up.

Another Way.

Take some close bunches of red or white grapes, before they are too ripe, and put them into a pan, with a quarter of a pound of sugar-candy, and fill the jar with brandy; tie it close, and set them in a dry place.

To preserve Mulberries whole.

Set some mulberries over the fire in a skillet, or preserving pan; draw from them a pint of juice when it is strained; then take three pounds of sugar, beaten very fine, wet the sugar with the pint of juice; boil up the sugar and skim it, put in two pounds of ripe mulberries, and let them stand in the syrup till they are thoroughly warm; then set them on the fire, and let them boil very gently; do them but half enough, and put

put them by in the syrup till next day, then boil them gently again when the syrup is pretty thick, and will stand in round drops; when it is cold, they are enough; and may be put into a gallipot for use.

To preserve Mulberries dry.

Let the mulberries not be too ripe, but rather a reddish green, and tart; having prepared a quantity of sugar equal to the mulberries, and brought it to its blown quality, throw in the mulberries, and give them a covered boiling; the sugar also may be melted with the juice of mulberries to clarify it; when they have boiled, take the pan from the fire, scum it, and set it in the stove till next day; then take them out, drain them from the syrup, and put them up in boxes for use.

To preserve Walnuts white.

Pare your walnuts till only the white appears, and be careful in doing them that they do not turn black, and as fast as you do them throw them into salt and water, and let them lie till your sugar is ready; take three pounds of good loaf sugar, put it into your preserving-pan, set it over a charcoal fire, and put as much water as will just wet the sugar, let it boil; then have ready ten or twelve whites of eggs strained and beat up to a froth; cover your sugar with a froth as it boils, and skim it; then boil it, and skim it till it is as clear as chrystal, then throw in your walnuts; just give them a boil till they are tender, then take them out, and lay them in a dish to cool; when cool, put them in your preserving-pan, and when

when the sugar is as warm as milk, pour it over them. When quite cold, paper them down.

To preserve Walnuts black.

Take walnuts of the smaller kind, put them in salt and water, and change the water every day for nine days; then put them in a sieve, and let them stand in the air till they begin to turn black; then put them into a jug, pour boiling water over them, and let them stand till the next day; put them into a sieve to drain, stick a clove in each end of your walnut, put them into a pan of boiling water, and let them boil five minutes; then take them up, make a thin syrup, and scald them in it three or four times a day, till your walnuts are black and bright; make a thick syrup with a few cloves, and a little ginger cut in slices; skim it well, pour in your walnuts, boil them five or six minutes, and put them into your jars: lay brandy paper over them, and tie them down close with a bladder. They will eat better the second year after their keeping than in the first, as their bitterness goes off with time.

Another Way.

Take the smaller sort of walnuts when full grown, and not shelled; boil them in water till very tender, but not to break, so they will become black; drain them and stick a clove in every one; put them into your preserving-pan, and if you have any peach syrup, or that of the white walnuts, it will be as well or better than sugar; put as much syrup as will cover the walnuts, boil them very well, scum them, and set them

them by; the next day boil the syrup till it becomes smooth, put in the walnuts, and give them another boil; the day after drain them, and boil the syrup till it becomes smooth, adding more syrup, if occasion; give all a boil, scum them, and put them into the pot for use.

To preserve Walnuts green.

Gather your walnuts when they are not much larger than a good nutmeg, wipe them very clean, and lay them in strong salt and water twenty-four hours; then take them out, and wipe them very clean; have ready a stewpan of boiling water, throw them in, let them boil a minute, and take them out; lay them on a coarse cloth, and boil your sugar as directed for the white walnuts; then just give your walnuts a scald in the sugar, take them up, and lay them to cool. Put them in your preserving-pot, and pour on your syrup.

Note.—They answer much better boiled up with the coarsest Lisbon sugar.

To preserve Garlick.

Take a head of garlick, peel the cloves, throw them into spring water, give them just a boil, and preserve them as you do your apricots.

To preserve green Almonds.

Take the almonds when they are well grown, and make a lye with wood, charcoal and water; boil the lye till it feels very smooth, strain it through a sieve, and let it settle till clear; then pour off the clear into another pan, and set it on the fire in order to blanch off the down that is on the almonds, which may be done thus:—When the

the lye is scalding hot, throw in two or three almonds, and try, when they have been in some time, if they will blanch; if they will, put in the rest, and the moment you find their skins will come off, remove them from the fire, put them into cold water, and blanch them, one by one, rubbing them with salt; then wash them in several waters, in order to clean them; in short, till you see no soil in the water; when this is done, throw them into boiling water, and let them boil till so tender as a pin may easily pass through them; drain and put them into clarified sugar without water, they being green enough do not require a thin sugar to bring them to a colour; but, on the contrary, if too much heated, they will become too dark a green; the next day boil the syrup and put it on them, the day after boil it till it is very smooth, the day following give all a boil together, scum them and let them lie four or five days; then, if you will dry them or put them in jelly, you must follow the directions as for green apricots.

To preserve Almonds dry.

To a pound of jordan almonds, take half a pound of double-refined sugar; blanch one half of the almonds, and leave the other half unblanched; beat the white of an egg very well, pour it on your almonds, and wet them well with it; then boil your sugar again, dip in your almonds, stir them all together, that your sugar may hang well on them; then put them on plates, place them in the oven after the bread is drawn; let them stay in all night, and they will keep the year round.

To

To preserve Cherries liquid.

Take the best Morello cherries when ripe, either stone them or clip their stalks off; to every pound take a pound of sugar, boil it till it blows very strong; then put in the cherries, and by degrees bring them to boil as fast as you can, that the sugar may come all over them; scum them and set them by, and the next day boil some more sugar to the same degree; put some jelly of currants, drawn as directed; for example: if you boil one pound of sugar, take one pint of jelly of currants, put in the cherries and the syrup to the sugar, then add the jelly, and give all a boil together; scum them, and fill your glasses or pots, taking care, as they cool, to disperse them equally, or otherwise they will all swim to the top.

To preserve Cherries dry.

Stone your cherries, and weigh them to eight pounds; put two pounds of sugar, boil it till it blows very strong, put the cherries to the sugar, and heat them by degrees till the sugar is melted, for when the cherries come in, it will so cool the sugar that it will seem like glue, and should you put it on a quick fire at first, it will endanger the burning; when you find the sugar is all melted, then boil it as quick as possible till the sugar flies over them; scum and set them by in an earthen pan, for where the sugar is so thin, it will be apt to canker in copper, brass, or silver; the next day drain them, and boil the sugar till it rises; pour in your cherries, give them a good boil, scum them, and set them by till the next day; then

drain and lay them out on sieves, and dry them in a very hot stove.

To preserve Cherries with the Leaves and Stalks green.

Dip the stalks and the leaves in the best vinegar when it is boiling hot, stick the sprigs upright in a sieve till they are dry; in the mean time boil some double refined sugar to syrup, and dip the cherries, stalks and leaves in the syrup, and just let them scald; lay them on a sieve, and boil the sugar to a candy height, then dip the cherries, stalks leaves, and all; then stick the branches and leaves, and dry them as you do other sweetmeats. They look very beautiful at candle light in a dessert.

Mrs. Smith's way of preserving Cherries in Jelly.

Take green gooseberries, slice them on the side, that part of the liquor may run out, put them into pots, and put into the pots two or three spoonfuls of water; stop the pots very close, and put them in a skillet of water over the fire, till the gooseberries have made a liquor as clear as water; half a pound of gooseberries will make this liquor; take a pound of cherries stoned, one pound of double-refined sugar beaten small, strew some at the bottom of your silver bason, and then a layer of cherries, and cover them over with sugar; keep some to throw over them as they boil, put to the cherries five or six spoonfuls of gooseberry liquor, set them over the fire, and boil them very moderately at first, till your sugar is melted, and afterwards as fast as you can;

can; scum it very well and carefully; when your liquor is brought to a jelly, it will stick upon your spoon, and then put it up. They do best half a pound at a time.

To preserve Cherries the French way.

Take Morello cherries, hang them by their stalks one by one, where the sun may come to dry them, and no dust can get to them; this must be in autumn; cut the stalks as for preserving, place them one by one in your glasses, scrape as much sugar as will cover them; then fill them up with white wine, set them in a stone to swell, and then use them.

To preserve Cherries a cheap way.

Take six pounds of cherries, and stone them; put half a pound of the best powdered sugar, boil them in a little copper, or other vessel, as most convenient; when you think they are enough, lay them one by one on the back side of a sieve, set them to dry in an oven that has been heated, and when dry, put them in a stove to keep them so. If any liquor be left, do more cherries as above; they will keep well coloured all the year.

To preserve Gooseberries green.

Take the longest sort of gooseberries the latter end of May, or beginning of June, before the green colour has left them; set some water over the fire, and, when it is ready to boil, throw in the gooseberries; let them have a scald, then take them out, and carefully remove them into cold water; set them over a very slow fire to

green, cover them close that none of the steam can get out, and when they have obtained their green colour, which will perhaps be four or five hours, drain them gently into clarified sugar, and give them a heat; set them by till next day, and give them another heat; this you must repeat four or five times, in order to bring them to a very good green colour; thus you may serve them to table by way of compote. If you wish to preserve them to keep either dry or in jelly, you must proceed as directed for green apricots.

To preserve Gooseberries white.

Take the large Dutch gooseberries when full grown, but before they are quite ripe, pare them into fair water, stone them, put them into boiling water, and let them boil very tender; then put them into clarified sugar in an earthen pan, and put as many in one pan as will cover the bottom, and set them by till next day; then boil the syrup a little, and pour it on them; the day after boil it smooth, and pour it on them; the third day give them a gentle boil round, by setting the side of the pan over the fire, and turning it about as it boils, till they have had a boil all over; the day following make a jelly with codlings, and finish them as you do the others.

To preserve Gooseberries whole without stoning.

Get the largest preserving gooseberries, pick off the black eye, but not the stalk; scald them, but take great care they do not break; then take them up and throw them into cold water, and to every pound of gooseberries put a pound and a half of double refined sugar, which must be first clarified;

clarified; to every pound of sugar a pint of water; and when the syrup is cold, lay your gooseberries single into your preserving-pan, and put the syrup to them, set them on a slow fire, and let them boil, but not too fast, lest they break; when you perceive the sugar has entered them, take them off, cover them with white paper, and set them by till next day; then take them out of the syrup, boil the syrup till it begins to be ropy, scum it, put it to them again, and set them on a gentle fire; let them preserve gently till you perceive the syrup will rope, then take them off, set them by till they are cold, and cover them with paper; boil some gooseberries in fair water, when the liquor is strong strain it off, let it stand to settle, and to every pint of that liquor put a pound of double-refined sugar, and make a jelly of it; put the gooseberries in glasses, when cold pour the jelly over them, and the next day paper them; wet and half dry the inside paper, to lie down the closer, put on your upper paper, and set them in the stove. If you have a mind to make a little tree of them according to art, they will be pretty in a dessert.

To preserve Gooseberries dry.

To every pound of gooseberries, when stoned, put two pounds of sugar, but boil the sugar till it blows very strong, then strew in the gooseberries and give them a gentle boil, till the sugar comes all over them; let them settle a quarter of an hour, give them another good boil, scum them and set them by till the next day; then drain and lay them out on sieves to dry, dusting them

them well; put them before a brisk fire in the stove, and when dry on one side, turn and dust them on the other; when quite dry, put them into your box.

To preserve Gooseberries, Damsons, or Plumbs.

Gather them when dry, full grown, and not ripe; pick them one by one, put them into glass bottles that are very clean and dry, and cork them close with new corks; then put a kettle of water on the fire, and put in the bottles with care; wet not the corks, but let the water come up to the necks; make a gentle fire till they are a little coddled, and turn white; do not take them up till cold, then pitch the corks all over, or wax them close, and set them in a cool dry cellar.

To preserve Currants for Tarts.

Put a pound of sugar into a preserving-pan, for every pound and a quarter of currants, with a sufficient quantity of juice of currants to dissolve the sugar; when it boils, skim it, and put in your currants, and boil them till they are very clear; put them into a jar, cover them with brandy-paper, and keep them in a dry place.

To preserve Currants in Jelly.

Stone your currants, clip off the black tops, and clip them from the stalks; to every pound boil two pounds of sugar, till it blows very strong; slip in the currants, give them a quick boil, take them from the fire and let them settle a little; then give them another boil, and put in a pint of

of currant jelly, drawn as directed, till you see the jelly will flake from the scummer; then remove it from the fire, let it settle a little, scum them and put them into your glasses, and as they cool take care to disperse them equally.

To preserve red Currants in Bunches.

Having stoned your currants, tie six or seven bunches together with a thread, to a piece of split deal, about the length of your finger; put double-refined sugar, equal in weight to your currants, into your preserving-pan, with a little water, and boil it till your sugar flies; then put the currants in, and give them a boil up, and cover them till next day; when take them out, and either dry or put them in glasses, with the syrup boiled up with a little of the juice of red currants; put brandy-paper over them, and tie them close down with another paper, and set them in a dry place.

To preserve Currants in Bunches dry.

Stone your currants and tie them up in bunches; to every pound of currants boil two pounds of sugar, till it blows very strong; dip in the currants, let them boil very fast till the sugar flies all over them; when settled a quarter of an hour, boil them again till the sugar rises almost to the top of the pan; let them settle, scum them and set them by till next day; then drain them and lay them out, taking care to spread the sprigs that they may not dry clogged together; dust them very much, and dry them in a hot stove.

To

To preserve or dry Samphire.

Take it in bunches as it grows, put on the fire a large deep stew-pan filled with water; when it boils throw in a little salt, put in your samphire, and when you see it look of a fine beautiful green, take off the pan directly, and with a fork take up the samphire, lay it on sieves to drain, and when cold, either preserve it, or dry it. If you frost them they will be very pretty.

To preserve Hops with Gooseberries.

Take the largest Dutch gooseberries, cut them across the head, and half way down, pick out the seeds clean, but do not break the gooseberries; take fine long thorns, scrape them, and stick on your gooseberries, put in the leaf of the one, to the cut part of the other, and so till your thorn is full, then put them in a new pipkin with a close cover; cover them with water, and let them stand scalding till they are green (before your water boils); while they are gently greening make a syrup for them, and take whole green gooseberries and boil them in water till they all break, then strain the water through a sieve; to every pound of hops put a pound and a half of double-refined sugar, put the sugar and hops into the liquor, and boil them uncovered, till they are clear and green, then take them up and lay them on pye plates, and boil your syrup longer; lay your hops in a very deep gallipot, and when the syrup is cold pour it on them, cover them with paper, and keep them in a stove for some time; afterwards in a very dry place.

To

To preserve Damsons or Bullace.

Put your damsons in a pot, to two quarts put a pound of fine sugar, and bake them in a slow oven two hours; then set them in a cool place a week, and pour over them as much rendered beef suet as will be an inch thick; it must be put on hot every time you take any out; and they will keep all the year.

To preserve Beet Roots.

Boil your beet root for four hours, till you see it quite soft; then make a syrup of a pint of spring water and half a pound of sugar, and boil the beet root in it, for a quarter of an hour; then put it in gallypots for use. When you want to use them for sauce, soak them in warm water for ten minutes or more, and slice them into oil and vinegar.

To preserve Apples red all the Year.

Get a dozen of pippins or pearmanes, pare them, put a quart of water to them, one penny-worth of cinnamon stick, grate part of a lemon rhind, and some cochineal steeped in water, and half a pound of loaf sugar; then send them to the oven, tie over them a paper, and after that coarse paste; do not forget to scoop a hole in the middle of the apples to let the liquor through them; let them stand in a slow oven; when you think they are enough, take them out of the oven, take off the paper, and let them stand in the syrup; in the morning drain it from them, and put to it a little water, a pound, or a pound and a half of sugar, as you would have a quan-

tity of syrup for them; and when you have scummed them well, clear it with the white of an egg, when that is done put in your apples again, and let them boil in the syrup till it be clear; then put in as much cochineal as will make them of a good colour; sometimes take the apples out least they should break, and let the syrup be boiling, and scum it often; when your apples are half enough, let them stand in the syrup all night, and in the morning set it over the fire, which must be of charcoal; let it boil up, then take the apples out, and put them in again; when your syrup is boiled to a thickness for keeping, and your apples a good colour, shred your lemon peel, and put in it half an ounce of candied orange, cut in thin slices; put your apples into the pot you design to keep them in, and when your syrup is half cold put it on your apples, and put them up for use.

To dry Golden Pippins.

Pare your pippins, and make a hole in them, as directed for preserving them; then weigh them, and boil them till tender; take them out of the water, and to every pound of pippins take a pound and a half of loaf sugar, and boil it till it blows very strong; then put in the fruit, and boil it very quick till the sugar flows all over the pan; let them settle, cool them, scum them, and set them by till the next day; then drain them and lay them out to dry, dusting them with fine sugar before you put them into the stove; the next day turn them and dust them again; when dry, pack them up.

You may dry them in slices, or quarters, after the same manner.

To dry Apples or Pears.

First boil them in new ale wort, on a slow fire, for a quarter of an hour; then take them out and press them flat, and dry them in your oven, or stove; put them up in papers, in a box, and they will keep all the year.

To dry green Codlings.

Take your codlings, and coddle them gently, close covered; then peel your codlings, and put them into cold water, setting them over a slow fire till they are green, close covered; they will be two or three hours doing.

To dry Angelica in Knots.

Drain what quantity you will from the syrup, and boil as much sugar as will cover it, till it blows; put in your angelica, and give it a boil till it blows again; when cold, drain it, tie it in knots, and put it into a warm stove to dry, first dusting it a little; when dry on one side, turn it to dry on the other, and then pack it up.

To parch Almonds.

Take a pound of sugar, make it into a syrup, boil it candy high, and put in three quarters of a pound of Jordan almonds blanched; keep them stirring all the while, till they are dry, then crisp them, put them in a box, and keep them dry.

To dry Barberries.

Stone the barberries, and use them in bunches;

weigh them, and to every pound of berries clarify two pounds of sugar, make the syrup with half a pint of water to a pound of sugar, put your barberries into the syrup when it it is scalding hot, let them boil a little, and set them by with a paper close to them; the next day make them scalding hot, repeat this two days, but do not boil it after the first time, and when they are cold lay them on earthen plates, strew sugar well over them, the next day turn them on a sieve, and sift them again with sugar; turn them daily till they are dry, taking care your stove is not too hot.

How to keep Fruit for Tarts all the Year.

Take your fruit when it is fit to pot, and strew some sugar at the bottom of the pot, then fruit, and then sugar; so on till the pot is full; cover them with sugar, tie a bladder over the pot, then leather, and keep it in a dry place.

To keep Grapes, Gooseberries, Apricots, Peaches, Nectarins, Cherries, Currants, and Plumbs, the whole Year.

Take fine dry sand, that has little or no saltness in it, and make it as dry as possible with often turning it in the sun; gather your fruits when they are just ripening, or coming near ripe, and dip the ends of the stalks in melted pitch or bees-wax; and having a large box with a close lid, dry your fruit a little in the sun to take away the superfluous moisture, and lightly spread a layer of sand at the bottom of the box, and a layer of fruit on it, but not too near each other; then

then scatter sand very even about an inch thick over them, and so another layer till the box is full; then shut the lid down close, that the air may not penetrate; and whenever you take out any thing, be sure to mind the placing them even again, so you will have them fit for tarts, or other uses, till the next season; if they are a little wrinkled, wash them in warm water and they will plump up again: you may use millet instead of sand, if you think it more convenient.

To keep Figs and Stone Fruit sound and fit for Use all the Year.

Take a large earthen pot, put the fruit into it, a layer of their own leaves being between them; then boil water and honey, scumming it till no more will rise, make it not too thick of the honey, and pour it warm on them; stop up the vessel close, and when you take them out for use, put them two hours in warm water, and they will have in a great measure their natural taste.

To keep Grapes on the Tree, or when pulled off the Tree.

When they are come to their full growth, before they are quite ripe, make, for every bunch of grapes, a bag of white paper, well oiled, close the top, that no rain can get into the bag, and they will keep good till after Christmas; or if you pull them when just ripe, and dip their stalks in melted pitch or wax, and hang them in strings across a room, so that they do not touch one another. Pears will keep the same way all the year.

To keep Walnuts or Filberts, all the Year.

Gather them when they are ripe, with the green husks on, bury them in dry sand, and mix the filberts with them.

How to keep all sorts of Flowers.

Gather them on a very fine clear day, at twelve o'clock; have ready a box and a little writing-sand, place a layer of sand, then a layer of flowers, and so on alternately, till the box is full; close the box, that no air can get in.

To dry Artichoaks red.

Boil your artichoaks in water till you see they are soft; then take them out, and pound some cochineal very fine, and mix in fresh water, and boil them again a quarter of an hour; then dry them in bags for a quarter of an hour.

To keep Walnuts all the Year.

Take your walnuts full ripe, and peel them; then dry them well in the sun for a week or more, rub them often with a cloth till you see no mould on them; then keep them in a bag, in a dry place, and when you want any for a dessert, crack and peel them quite clean, but take care that you keep the nut whole, or in quarters; then put them in some spring water, as warm as you may bear your finger in; let them stand three or four hours, then put them in cold spring water, and let them stand all night; the next day, when you go to set your dessert, put them in glasses, and they will be crisp and fine as when fresh gathered.

To

To keep Kidney Beans.

Gather them on a dry day, dry them in the sun, and keep them in papers, in a dry place; and before you use them, lay them in warm water.

FRUIT PASTES, &c.

To make Angelica Paste.

Take the youngest and most pithy angelica you can get, boil it very tender, and drain and press out all the water you possibly can; then beat it in a mortar to as fine a paste as may be, and rub it through a sieve; next day dry it over a fire, and, to every pound of this paste, take one pound of fine sugar in fine powder; when your paste is hot, put in the sugar, stirring it over a gentle fire till it is well incorporated; when so done, drop it on plates, long or round, as you think proper; dust it a little, and put it into the stove to dry.

To make Apricot Paste.

Take any quantity of apricots very ripe, peel, stone, and cut them small, put them in a deep earthen pan, then take a large and deep kettle, fill it with water, and place in it the earthen pan in which the apricots are; boil them thus, what is called *balneo maria*; when they have well boiled thus and thrown off their juice, take them off and

and pour them in a sieve to drain; when they are well drained, take a horse-hair sieve very open, strain them well, after which put them in a preserving-pan on the fire to dry them a little; when you see they begin to make a thick paste, take them off, have a pair of scales, and weigh a pound and a half of very fine sifted sugar, pounded in powder, to every pound of fruit; put the whole again into a preserving-pan, set it on the fire, keeping continually stirring it with a spoon, till you see the sugar is well mixed with the apricots; take notice they must not boil, for then the sugar would melt too much; when that is done, put this paste in your tin moulds, and place them upon tin plates in the stove; when they have got a good crust on the top, turn them to make them take one also at bottom; then after your paste is very firm, take a little knife and pass it all round the moulds, to make them quit the paste, which then put on a sieve in the stove, to make it crust by the sides; when the crust is well formed, take them off and put them in boxes, or any thing you may think proper to keep them in for use.

Another Way.

Boil some apricots that are full ripe to a pulp, and rub the fine of it through a sieve; to every pound of pulp, take one pound two ounces of fine sugar, beaten to a very fine powder; heat well your paste, and by degrees put in your sugar; when all is in, give it a thorough heat over the fire, taking care not to let it boil; then take it off, and scrape it all to one side of the pan;

let

let it cool a little, then lay it out on plates in what form you please; then dust them, and put them into the stove to dry.

To make Paste of green Apricots.

Take the down off, which is done by making a lye, with five or six handfuls of green wood ashes, sifted and boiled, till the water is quite sleek, and smooth to the fingers; put in the apricots; let them soak till the down comes off easily; stir the ashes pretty often, to keep it from settling at bottom; take the pot off the fire to clean the fruit, and throw in fresh water as they are doing; then boil them in the fresh water till they are tender enough to sift, and boil the juice till it comes to a good consistence, stirring it continually for fear it should burn; weigh an equal quantity of fruit and sugar; and mix them well together off the fire; put them in moulds directly, and dry them as before.

To make Cherry Paste.

Take two pounds of Morello cherries, stone them, press out the juice, dry them in a pan, and mash them over a fire; then weigh them, and take their weight in sugar beaten very fine, heat them over a fire till the sugar is well mixed, then dress them on plates or glasses; dust them when cold, and put them into a stove to dry.

To make Gooseberry Paste.

Take the gooseberries when full grown, wash and put them into your preserving pan, with as much spring water as will cover them; boil them

all to a mummy, and strew them on a hair sieve over an earthen pot or pan; then press out all the juice; to every pound of paste, take one pound two ounces of sugar, boil it till it cracks, take it from the fire, put in the paste, and mix it well over a slow fire till the sugar is incorporated with the paste, then scum it and fill your paste-pots; give them another scum, and when cold, put them into the stove; when crusted on the top, turn them and set them in the stove again; when a little dry, cut them in long pieces, set them to be quite dry, and, when so crusted that they will bear touching, turn them on sieves, dry the other side, and then put them into your box.

Note.—You may make them red or green, by putting in the colour when the sugar and paste is well mixed, giving it a warm altogether.

To make Currant Paste.

Wash your currants well, put them into your preserving-pan, bruise them, and with a little water boil them to a pulp; then press out the juice, and to every pound take twenty ounces of loaf sugar, boil it to crack, take it from the fire, and put in the paste; then heat it over the fire, take off the scum, put it into your paste-pots, or glasses, then dry and manage them as other pastes.

To make Orange Flower Paste.

Boil one pound of the leaves of orange flowers very tender; then take two pounds and two ounces

ounces of double-refined sugar in fine powder, and when you have bruised the flowers to a pulp, stir in the sugar by degrees, over a slow fire, till all is in and well melted; then make little drops and dry them.

To make Quince Paste.

Let your quinces be full ripe, boil them till they are quite tender, drain and sift them as usual, reduce the marmalade, on the fire, to a paste consistence, stirring it continually; according to the quantity of quince marmalade, refine a pound of sugar to three quarters of quinces; mix them together on a very slow fire, without any boiling, put it into what form you please directly, and dry as usual.

To make red Quince Paste.

To make the paste of a fine red, bake the quinces in the oven a long while, then peel and sift them in a strong hair sieve; dry the marmalade over a slow fire a little while, to about half the consistency of a paste; then to redden it the more, keep it a good while on a slow ashes-fire, stirring it some time; and to add further to its redness, put a little steeped cochineal, and reduce it on a slow fire, to a thick paste; that is, when it loosens from the pan; put as much sugar as marmalade, or paste, soak it a little while on the fire, and let it cool, just enough to work it well with the hands.

To make Plumb Paste.

Take any sort of plumbs you please, put a pan of water on the fire; when it boils put your

plumbs in, let them soak till you see they loosen their skin; then take them off, strain them through a sieve, and put them into a pan over the fire, to make them throw off their water, keeping stirring them till you see your paste is a little thick; take them off, and proceed as directed for apricots.

To make Peach Paste.

Take any quantity of peaches, cut them small in an earthen pot, and do precisely as before.

To make Lemon and Citron Paste.

Cut off the hard knobs at both ends, core them through and through, boil them in water till they are tender; take them out and put them into cold water a moment, drain them, by pressing them in a linen cloth, to get the water out, then pound and sift them; upon a quarter of a pound of marmalade, put half a pound of clarified sugar, simmer it a while together to mix, stirring it continually, and proceed as with the other.

To make Apple Paste.

Take what quantity of golden pippins you think proper, which boil whole in a pan of water, without paring them; when you see they are well done, take them off, and put them in a draining sieve; then take a horse-hair sieve, very open, and strain them through; when that is done, put them in the preserving-pan, and proceed as directed for apricots.

To

To make fine Puff Paste.

To every pound of flour put one pound of butter, and the yolk of an egg. First take a quarter of a pound of the butter, and rub it in finely with the flour, then make a hollow in the middle of your flour, and beat the yolk of an egg very fine, or it will spot the crust, then put in as much cold water as will make it into a light paste, work it up light and roll it out, then divide the rest of the butter into five parts, take one and stick it into little bits all over, then shake a little flour all over, roll it up round, and cut off a piece at the end, and lay on the middle of the roll, and roll it out again; do this four or five times, and it will make very fine puff paste.

To make fine Paste for Tarts.

Take a pound of flour, a pound of loaf sugar, beat fine, and a pound of butter, work it up all together, do not roll it, but beat it well with the rolling pin for half an hour, folding it up, and beating it out again, then roll out little pieces, as you want for your tarts.

To make paste for Pattipans.

Take a pound of fine flour, a spoonful of sugar, three quarters of a pound of good butter, rub it all into your flour, then take the yolks of two eggs, the white of one, as much water as will wet it, beat them and pour it into the flour, and work it all together; then roll it out thin, and it will rise in baking.

To make Paste for a Pasty.

Lay down a peck of flour, work it up with six pound of butter and four eggs, and make it into a stiff paste with cold water.

To make Spun Paste.

Take either apples, peaches, apricots, or plumbs; put them in a pan of water on the fire; and do them as before directed; then after you have strained them through a sieve, take a high clarified sugar, when done, take it off from the fire, and put your fruit in, which boil as it were for a jelly; when you see your paste thickens, take it off, and spread it upon tin plates with a knife, as thin as you can; put those tin plates in the stove for five or six days, with a slow fire; after that time your paste will be firm, then take a knife and cut your paste as thin as you please; have little round sticks, cover them with that paste which you have cut, replace them again in the stove till the next day, then your paste will have taken the form of the sticks; take these off and keep them for use.

To make Royal Paste.

Boil half a pint of water a moment, with a little sugar, a quarter of a pound of butter, a little fine rasped or grated lemon peel, a little salt; put flour to it, by little and little, to mix it well, and pretty thick; turn and stir it continually on the fire, until it quits the pan; take it off, and while it is warm put eggs to it, one by one; mix it well, and put eggs, until it is come to the consistency of a paste, and sticks to the fingers.

To

To make Queen Paste.

Is made after the same manner as the last, except you are to use cream instead of water; it will have a richer taste, but will not be so light.

To make Paste Spanish fashion.

Make a hole in the middle of the flour; put salt to it, and an equal quantity of butter and fresh hog's lard; mix it with warm water, make it pretty firm and let it rest; cut it in several pieces, and roll each as thin as possible, and rub each leaf with melted hog's lard; put all the pieces one upon another; roll them together; let it cool; cut it with a knife, and put it to what use you please.

To make Rice Paste.

Work some flour with a couple of eggs, and a little water; let it rest; have some rice boiled very tender, in good rich broth; when it is cold, pound it in a mortar with the ready prepared paste, and a little butter, until it is properly mixed: it will serve for any sort of cakes, as all other paste.

To make Paste for a standing Crust.

To a peck of flour put six pounds of butter, lay your flour in a large dish, make a hollow in the middle, put your butter in a saucepan of water on the fire, and when the butter is all melted take it off, and put it into the flour hot, and with a wooden spoon or stick work it all together, then with your hands work your paste quick, and pull it all into little pieces, till it is quite

quite cold, then work it up into a stiff paste, and form it into what shape you please, and build your walls for a standing pye.

BOMBOONS, PASTILS, &c. &c.

To make Nut Bomboons.

Take a pound of Spanish nuts, and boil them in an iron pan; when they are well boiled, rub off their skin with a napkin; if some stick too hard, pare it off with a knife; take a tin grater and grate your nuts very fine on a sheet of paper; then take a pound of powdered sugar to a pound of nuts, put it in a pan over a slow fire; when your sugar is all melted in stirring it perpetually with a wooden spoon, put your nuts in and work them well till all is well mixed, and pour it upon a tin plate; take a wooden rolling-pin to spread it, which you must be very quick in doing, for it cools very fast; and when it is cold cut it into what form you please; you must take care the sugar should not be too much melted, for it is very apt to soften when the nuts are joined to it.

Lemon or Orange Bomboons.

Take a piece of loaf sugar, rasp the oranges or lemons with it, brush off what sticks to the sugar upon a paper; then pound in a mortar the same piece of sugar, and put it in a pan with that which is upon the paper, and which tastes of

of the lemon or orange; set it upon a gentle fire to melt it slowly; after which pour it upon a tin plate, which must be rubbed before with a little butter, or it will stick to the plate; then spread it with the rolling-pin as you did for the nuts (observe the rolling-pin must likewise be rubbed with butter, for fear it should stick) when this is done, and it is perfectly cold, cut it in what shape you please and send it up.

To make Bitter Almond Bomboons.

Take bitter almonds, boil them in water to take off their skin; after which place them in a stove to dry them; when they are well dried, take a grater and do as directed for the nuts; you must put the same weight of sugar as almonds.

To make Coffee-Cream Bomboons.

Take about a pint of coffee made with water, put in it a pound of loaf sugar, set it on the fire, and boil it to a high degree, then add a full pint of double cream, and let it boil again, keeping continually stirring till it comes to caramel height; to know when it is come to that point, you must have a bason of water by you, dip your finger in it, and put it quickly in your sugar, then in the water again to remove the sugar, which will have stuck to it; take a bit of it in your teeth, if it is hard in its crackling take it off, it is to the height required; pour it upon a tin plate, and proceed as directed for the lemon bomboons: when it is warm you may cut it in little squares, lozenges, or any other shaped pastiles, and draw a few strokes over them with a knife.

To make Orange-Flower Bomboons.

Take dried, burnt, or what we shall call *pralined** orange flower, which pound in a mortar, and pass through a sieve; then take half a pound of pounded loaf sugar, which mix with your orange flower, and put into a pan over a slow fire, to melt it gently in, stirring continually with a spoon; when it is all well melted, pour it on a tin plate, and do as directed for the lemon bomboons.

To make pralined Almonds.

Take a pound of almonds, clean them well of their dust with a cloth, put them in a pan, with a pound of sugar and a little water, let them boil till they begin to sparkle; then take them off the fire, and stir them well with a wooden spoon, till you see the sugar will turn gravelly; then set them again over a slow fire, to dissolve the sugar, keeping still stirring, that the sugar may stick to the almonds; when you see your almonds become reddish, and are well covered with sugar, take them off, pour them in a sieve, cover them with a clean cloth, and put them in a stove; this makes them preserve their gloss.

To make pralined Nuts.

Take a pound of Spanish nuts without their shells, which put in a pan with as much sugar, and proceed as directed for almonds; you may boil the nuts a little if you chuse, to take off their

* The word *praline* is from the French; there being no word to express the real idea of the French in this mode of preserving.

their skin, but then the sugar does not stick on them so well. You may also make all sorts of pralines with clarified sugar, which must be proportioned in equal quantity to the weight of sugar you want to praline; your work will be certainly much the finer, for generally they use loaf sugar.

To make pralined Pistachio Nuts.

Take a pound of pistachio nuts ready shelled, have a pound of water on the fire, when it boils put your nuts in it, let them boil thus a little, then take them off and rub off their skin; put them again in another pan with an equal quantity of sugar, and continue exactly as directed for the almonds.

To make pralined Orange Peel.

Take any quantity of oranges, part them into four quarters, take their rind off, and take away very carefully all the white which is inwardly attached to it, so that there remains nothing but the very superficy of the yellow rind, which cut in strings as narrow as you please; when that is done, have a pan, in which put some clarified sugar, and let it boil a little, then put your orange rind in, let the whole boil together to a high degree; take it off and stir it with a wooden spoon, till you see your sugar is well mixed together: you may set it again on the fire if you chuse, keeping stirring till you see the sugar begins to dissolve, then take it off immediately; this will make your orange rind firm and crackling in the mouth.

As there are people who do not like the bitterness of the orange rind, you may, in such a case, give a little boiling to your rinds before you put them in sugar.

To make fresh Orange Flower pralined.

Take any quantity of orange flowers, pick them carefully leaf by leaf; when that is done, have a pan with what quantity of clarified sugar that is necessary, boil it as before, then put your orange flower in; you will see that it will spoil all your sugar by the water it will throw off; let it boil thus till your sugar recovers as far as the first degree, then take it from the fire, and stir it till your sugar turn sand or gravel-like: should it not dry so well as you would have it, set it again on the fire, and keep stirring it perpetually, till you see your sugar begins to melt; take it off immediately, and continue by stirring to reduce it into a sand: better to have a little more trouble in working your sugar to reduce it in sand, because then the orange flower does not take so much sugar, and has a better flavour; after it is dried throw it in a sieve to drain the sugar from it, and keep nothing but the flower; then place it in that sieve, in the stove, to finish drying it quite, stirring now and then for fear it should stick together; when it is well dried, put it in your boxes and keep it for use.

To make Lemon Pastils.

Take half a pound of pounded loaf sugar, sifted as fine as possible, put it in a plate, take three or four lemons, which squeeze over your sugar; mix it well with a spoon, till you see it

it makes what is called a *royal paste*, a little thickish, that you may take it upon a knife; then take half a sheet of paper and cover it with little, round, and flat drops, which we call *pastils*, of the size of a farthing; place it in the stove with a slow fire till it is quite dry, and take it off from the paper; you may add to it, if you chuse, some of the skin of the lemon rasped or grated, but not chipped; for as it is a melting pastil, some of the bits would remain in the mouth, which is not quite so well.

To make Chocolate Pastils.

Take a little chocolate, which put in a pan over the fire to melt it; stir it with a spoon, when it is well melted, take half a pound of loaf sugar, pounded in a mortar and sifted, which dissolve in a little clear water. When that is done, put in your chocolate; if you find the paste too thick, add a little water, enough to bring it to that degree of liquidity specified for the lemons; then dress it on half sheets of paper as we then directed, but do not put it in the stove, for the heat softens chocolate; let it dry naturally in a cupboard, and when dry, take them off from the paper and put them in boxes for such purpose.

To make Raspberry Pastils.

Take half a pound of pounded loaf sugar on a plate, then a quantity of raspberries, which squeeze through a sieve; when that is done, add the juice to the sugar till it makes a paste of that consistency specified in speaking of the lemons; dress

dress it on the paper and put it in the stove till dry.

Another Way to make Raspberry Pastils.

Mash the raspberries, put in a little water, boil and strain them, then take half a pound of fine sugar, sifted through an hair sieve; just wet the sugar to make it as thick as a paste; put to it twenty drops of spirits of vitriol, set it over the fire, making it scalding hot, but not to boil: drop it on paper, it will soon be dry; if it will not come off easily, wet the paper. Let them lie a day or two on the same paper.

To make Currant Pastils.

Do exactly as directed for the raspberries; you have no occasion to put any water to these two sorts, because the juice of the fruit is enough of itself to dissolve the sugar, and make your paste as thick and as clear as you would have it.

To make Coffee Pastils.

Take half a pound of pounded loaf sugar, have about the quantity of two dishes of coffee made with water, which put in your sugar, and mix well till you see it makes a royal paste a little thick, and proceed as before directed for the lemon drops.

You may make them another way, viz. with ground coffee, which you sift very fine through a sieve, then adding a little water, as directed for the chocolate drops.

To make Orange Pastils.

Take about a dozen oranges, squeeze out the juice, boil the rind very tender, cut out most of the

the white, and beat the yellow rind very fine; rub it through an hair sieve, and to a pound of the pulp put a pound and a half of fine sugar, sifted through an hair sieve; mix it well, and put in the juice till you make it thin enough to drop from a tea-spoon: drop it on glasses, and set it by the fire; let it stand there about two hours, and then put it in a stove; the next day turn it: it will be dry in twenty-four hours.

To make Barberry Pastils.

Take a good quantity of barberries, strip them off the stalks; put to them a little water, to keep them from burning; boil them, and mash them as they boil, till they are very dry; then rub them through an hair sieve, and afterwards strain them through a strainer, that there may be none of the black noses in it; make it scalding hot, and to half a pint of the pulp put a pound of the sifted sugar; let it scald, and drop it on boards or glasses; then put it in a stove, and turn it when it is candied.

To make Ratafia Pastils, either of Apricot Kernels, or half bitter, and half sweet Almonds.

Take a pound of kernels or almonds, beat very fine with rose-water; take a pound of sifted sugar and the whites of five eggs beat to a froth, mix them well together, and set them on a slow fire; keep them stirring till they begin to be stiff: when they are quite cold, make them in little round drops; bake them on paper and thin plates.

CONSERVES.

CONSERVES.

To make Violet Conserve.

Take any quantity of violets, which pick carefully leaf by leaf from their stalk, put them in a little mortar and pound them well, take them out with a card and put them in a saucer; then take a little clarified sugar, boil it to a high degree, take it off from the fire, add your violets to it, and stir it well with a spoon, but not to dissolve it; grating of it very fine will answer the same purpose.

To make Lemon and Orange Conserve.

Take a lemon or an orange, grate the rind with a tin grater, put the powder in a saucer, squeeze the juice of the fruit over it, mix it well together with a spoon, then boil some sugar very high, because what you put in it is a liquor, since it is the juice and the grating of the fruit mixt together lowers the sugar, which requires the sugar to be boiled a little higher for this sort of conserve than for the others: when your sugar is boiled to the proper height mix it in your composition, and proceed on just the same as directed for the other conserves.

To make White Lemon Conserve.

Boil a pound of the finest sugar, but not so high as before; take it off the fire, and squeeze the juice of a lemon in it, at different times, stirring continually; it will make the sugar as white as milk, if properly done; take care not to drop any

any of the seeds in it; work it well together, and pour it in the moulds, when it is mixed of an equal substance, which prove by pouring some with a spoon, as any other jelly.

To make Pomegrandte Conserve.

Take a good large ripe pomegranate of a fine colour, seed it one after another; then squeeze it in a linen cloth, to get the juice, which boil, and reduce to half; put it to a pound of sugar, refined as for violet conserve; when it is half cold, work it well together, and dress it in the moulds as usual.

To make Conserve of Hips.

Gather your hips before they grow soft, cut off the heads and stalks, split them in half, and take out all the seeds and white; put them in an earthen pan, stir them every day lest they grow mouldy, and let them stand till they are soft enough to rub through a coarse hair sieve; they are a dry berry and rub through with some difficulty; add to them their weight in sugar, and mix them well together without boiling, keeping it in gallypots for use.

To make Conserve of Red Roses.

Take red rose buds, bruise them in a marble mortar, adding by degrees fine powder sugar sifted, to the quantity of three pounds; beat them till no particles arise, and till the whole becomes a firm and solid mixture.

To make Conserve of Orange Peel.

Take the clear rind of oranges, steep them in water of a moderate heat till they are tender;

then strain the water from them, pound them in a marble mortar, and strain them through a sieve; then bring the pulp to a proper consistence over a gentle fire, and add to it thrice its quantity of sugar, and let it be reduced into a conserve by beating it in a mortar.

To make Conserve of Quinces.

Pare the quinces, take out the cores and seeds, then cut them into small pieces, boil them till they are soft; to eight pounds of quinces put in six pounds of sugar, boil them to a consistence.

To make Conserve of Red Roses, or any other Flowers.

Take rose buds, or any other flowers, and pick them; cut off the white part from the red, and take the red flowers and sift them through a sieve, to get out the seeds; then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar; beat the flowers pretty fine in a stone mortar, then by degrees put the sugar to them, and beat it till it is well incorporated together; then put it into gallipots, tie it over with paper, and over that a leather, and it will keep seven years.

To make Conserve of Cherries.

Stone your cherries, and boil them a moment; sift them, and reduce the juice on a slow fire till it comes to a pretty thick marmalade; add the proportion of a pound to a pound of sugar.

COMPOTES.

COMPOTES.

To make a Compote of Apples.

Take any sort of apples, cut them in halves, take out the core and pare them very neatly, and in proportion as you cut and pare them throw them into a bason of water, for fear they should turn black; have a pan on the fire with clarified sugar in, very light, that is to say, half sugar and half water; let it boil that you may skim it a little, then put your apples in and do them gently, taking care your sugar should not boil too fast, because in such a case they would wash all to a pulp: when you see that your apples are well done, take them off from the fire, and let them cool in the sugar; for if they be too much done, in cooling in the sugar itself, they grow firm again; so set them in your ashes: but if you should perceive your syrup is too thin, you may, after you have taken off your apples, set it again over the fire, and give it what height you please.

To make a Compote of Oranges.

Cut the rind of your oranges into ribs, leaving part of the rind on; cut them into eight parts, and throw them into boiling water; when a pin will easily go throw the rind, drain and put them into as much sugar, boiled till it becomes smooth, as will cover them; give all a boil together, adding some juice of oranges to what sharpness you please; you may put a little pippin jelly into the boiling; when cold they make pretty plates.

To make a Compote of Pears.

Take pears, which must not be too ripe, split them by the head's end with a knife, put them into a pan of water, and boil them till they are a little softened, take them off and change them into cold water: have another little pan of fresh water, in which squeeze two lemons, after which pare your pears neatly, and put them in that lemon water to whiten them: take then another pan with clarified sugar very light, and put your pears in till they have well taken the sugar, and are well done.

To make a Compote of Apricots.

Take any quantity of apricots, split them on one side to take out the stone, put them in a pan of water, and set them over the fire, boil them very gently for fear they should mash; when you see they are well softened, take them off and change them into cold water; take clarified sugar, put your apricots in, give them a little boiling, then take them off and set them in your dishes.

To make a Compote of green Apricots.

Take any quantity of green apricots, then two handfuls of salt, which wet with a little vinegar; take a coarse towel, put your apricots in it along with the salt, and rub them well in the towel till you see the apricots have lost all their down; be careful not to do them so hard as to break their skin; when that is well done, throw them into fresh water to make them lose the salt and vinegar, which is done by giving them three or four

four different successive fresh waterings; when your apricots are well cleaned, prick them well with a pin, set them in a pan of water on the fire, and boil them as much as you please; when they are sufficiently done, take them off from the fire, and let them cool in that same water till the next day, when you must set them again on the fire in the same water, and as soon as it begins to boil take them off and change them into cold water; then take another pan with the first degree of clarified sugar, put your apricots in, let them simmer on a slow fire till they begin to turn very green; you must not let them be quite done the first time you put them in sugar, they must have then but one bubble in the sugar, then take them off and let them stand till the next day; when they will have thrown off all their water, and turn of the most beautiful green.

To make a Compote of Green Gages.

Take green gages, which prick with a pin, and set on the fire in a pan of cold water, till they are a little softened; then take them off and let them cool in the same water, when that is done take the highest degree of clarified sugar, put your plumbs in it, and set them again on a very slow fire, to make them throw off their water and turn green; you must also cover your pan during this second operation with a tin-plate, that they may not lose their steam, which makes them greener; after which take them off and dress them in your dishes.

To

To make a Compote of Quinces.

Take quinces, which cut into four quarters, and take out their cores and pare them; set them in a pan of water on the fire, boil them as much as you please; when they are done enough take them out of the water, and put them on a cloth to drain; then take another pan with the first degree of clarified sugar, and put your quinces in and let them do gently upon a slow fire that they may be very mellow: if you would have them red, cover them as soon as you put them on the fire with a tin plate, and leave it on till they are quite done; then take them off and dress them in your dishes. If your sugar is in jelly, put them directly in your dishes and pour sugar over them.

To make a Compote of Cherries.

Take cherries, and cut off half of their stalks; have clarified sugar, put your cherries in, and let them boil till they are done enough; then take them off from the fire, and let them stand till they are grown sufficiently cold to take them all one by one, and set them on their stalk upwards in your dishes, and pour sugar over them.

To make a Compote of Boonchretien Pears.

Pare your fruit, and cut them into slices; scald them a little, squeezing some juice of lemon on them, in the scalding, to keep them white; then drain them, and put as much clarified sugar as will just cover them; give them a boil, and then squeeze the juice from an orange or lemon, which you best approve of, and when cold they may be served to table.

To

To make a Compote of baked Wardens.

Bake your wardens in an earthen pot, with a little claret, some spice, lemon peel, and sugar; when you use them, peel off the skin and dress them in plates, either whole or in halves; then make a jelly of pippins, sharpened well with the juice of lemons, and pour it upon them; when cold, break the jelly with a spoon, and it will look very agreeable upon the red pears.

FRUIT ICES, CREAM ICES, &c.

To Ice Currants.

Take fair currants in bunches, and have ready the white of an egg, well beaten to froth, dip them in, lay them abroad, sift double refined sugar pretty thick over them, and let them dry in a stove or oven.

To make Orange and Lemon Ices.

Take a high degree of clarified sugar in a pan, then take three lemons or oranges, pare very neat the outer rind without any of the white which is under it, and drop it in the sugar, where it must remain about one hour to let it take well the taste of it: when that is done, take the same three oranges or lemons, which you have pared, cut them through the middle, and squeeze their juice in your sugar; then pass the whole through a sieve into another pan, and put this composition mixture

mixture from this last pan into the icing pot, which is called *sabotiere*. You may add, if you please, the juice of three or four lemons to your orange ice; it will fatten the sugar, and make your ices more mellow.

The Method of Icing all Sorts of liquid Compositions.

When your composition is put in the sabotiere, take some natural ice and put it in a mortar, when it is reduced to a powder, strew over it two or three handfuls of salt; then take your pails, put some pounded ice in the bottom, and place your sabotiere in those pails, which you fill up after with ice to bury the sabotiere in. You must take care in the beginning to open your sabotiere in order not to let the sides freeze first, and on the contrary detach, with a pewter spoon, all the flakes which stick to the sides, in order to make it congeal equally all over in the pot; then work them well, for they are much more mellow by being well worked; and their delicacy depends entirely upon it. Do not wait till they are thoroughly iced to begin to work them, because they would become too hard, and it is not possible to dissolve what is congealed in lumps or pieces: when you see they are well congealed let them rest, taking care for this time there should be some which stick to the sides of the icing-pot; this will prevent them from melting, and make them keep longer in a right degree of icing.

If your composition does not congeal so quickly as you wish, through the melting of your

your pounded ice, you may change that ice in the same manner as you put it before; for as there is always a hole at the bottom of those pails, you may let the water of your melted ice run off, by taking out the stopper without disturbing the sabotiere; then fill your pails up again as you did before, continuing rolling your sabotiere till you see the composition is congealed to the point you wish.

The Method of moulding Ices in all Sorts of Fruits.

When your composition is perfectly congealed, take a spoon and the moulds you want to make use of; fill these well with your ices as expeditious as you can; you must have besides ready by you a pail with pounded natural ice, and a great deal of salt; there put your moulds in proportion as you fill them, and cover them directly with pounded ice and salt, continuing so doing to every mould you fill up till you have filled them all; when that is done, cover them quite and set them a full hour in that ice; when you want to take off what is in your moulds, take a pan of water, and first wash well those moulds one after another to rub off all the salt which sticks round them, then open your moulds and put their contents in a dish and send them up. You may give to every one of your ices the very colour of the fruit they represent, thus: have your colour ready by you, and with a very fine pencil point them quickly, in which case they must likewise be served directly, or at least you must put them in the cave; your cave must have been set in a pail and prepared half an hour

before you take your fruits from their moulds; in that cave you are then to set them after they are coloured, till the time comes of serving them; your fruit is certainly much finer and takes more the downy look of the natural one.

To make Apricot Ice.

Take very ripe apricots, cut them very small in a sieve, which place over a pan, squeeze them well with a spoon through that sieve, and after it is done, add some clarified sugar to it; take afterwards about twenty almonds from the stones of those apricots, pound them very fine in a mortar, moistening them with a little clear water; when they are well pounded mix them with your apricots; if you see your mixture is too thick, squeeze in the juice of three or four lemons and a little water, till you see it is neither too clear nor too thick, then put it in the sabotiere, and proceed as before directed.

To make Peach Ices.

Take very ripe peaches, skin them neatly, cut them in small bits, and continue the same as directed for the apricots.

To make Currant Ices.

Take currants picked from their stalks and squeeze them through a sieve, then take clarified sugar, boil it to a very high degree, add it to your currant juice, squeeze four lemons besides in it if you chuse, it will render them but the more mellow, strain them through a sieve a second time, and put them in the sabotiere to make them congeal,

congeal, as directed for the lemons, and proceed as with them.

To make Raspberry Ices.

Take raspberries, which squeeze through a sieve, and proceed as before directed for the currant ices. Strawberries may be iced in the same manner.

To make Pear Ices.

Take pears, cut them in halves in a pan of water, which set on the fire and boil as it were for stewing or compotes: when you see they are well done, take out the cores and the skin off, cut them very small in a pan, add some of the first degree of clarified sugar to them and a little water, give the whole together another boiling, till it is well reduced into a pulp; then take them off from the fire and put them in a sieve, through which squeeze them well; when that is done, if your pulp is too thick add the juice of four lemons, some water, and a little more sugar, if they should not be sweet enough; then pass them a second time through the sieve, and put them in the sabotiere to make them congeal.

To make Cedra Ices.

Take a piece of loaf sugar, and have a fresh and sound cedra, which rasp or grate over a paper on that piece of sugar, scraping with a knife what sticks upon the sugar of the skin of the cedra; when you have thus taken off all the superficy or outer rind of your cedra, by rasping or grating it on the sugar, take a little clarified sugar boiled very fine, which add to the raspings or

gratings of the cedra, with what quantity of juice of lemons you think requisite for the quantity of ices you are willing to make, and a little water; pass the whole through a sieve and put it in the sabotiere to congeal as directed before.

Note.—You may likewise make cedra ices with preserved cedra, which, in that case, you are to pound in a mortar, and boil it in a very light sugar, then proceed afterwards just as directed for the other cedra.

To make Muscadine Ices.

Take one ounce of elder flower, which put in a sabotiere, pour upon it about half a pint of boiling water, cover your sabotiere with its lid, thus let it draw about half an hour, make then a composition precisely as it were to make a plain lemon ice; to that composition add your infusion of elder flower, pass the whole through a sieve, and put it in the sabotiere to congeal as has been explained.

Note.—You may make this sort of ice with white currants when it is the season, proceeding as it were to make a plain currant ice, and adding to it afterwards your infusion of elder flower, &c.

To make Anana or Pine Apple Ice.

Take any quantity of ananas, take the superficy off their skin, cut them small, and pound them in a mortar; when they are well pounded squeeze them in a cloth to get all the juice; pound them several times, because, in pounding them, you draw nothing more than their juice, and

and you cannot make them soft and liquid enough to make them all pass through the cloth, which obliges you to put them several times to the mortar; when that is done, squeeze in it the juice of four lemons, or more if you chuse, put your clarified sugar to it, boiled very little: if your composition is too thick, you may add a little water to it, then pass the whole through a sieve to make them congeal, as directed before.

To make Barberry Ices.

Take barberries, which put in a pan without water, set it over a very gentle fire, stirring them continually; when they are warm take them off and pass them through a sieve in a pan, add clarified sugar to that liquor, and if it proves too thick, you may put some water to it, but no lemon juice by any means, for the barberries are acid enough of themselves, without increasing that acid with the addition of the lemon; therefore put your composition as above in your sabotiere, to congeal according to the former directions.

To make Grape Ices.

Take ripe grapes picked from their stalks, pass them through a sieve, mix your sugar with the juice of four lemons squeezed in it; pass the whole together a second time through a sieve, and put it afterwards in the sabotiere to congeal.

To make Ices of Violets, Jessamines, and Orange Flowers.

Pound a handful of violets, and pour about a pint of hot water upon them; let them infuse about

about an hour; put half a pound of sugar; when it is properly dissolved, sift them through a napkin. The jessamine is done after the same manner; to make the liquid taste more of the different flowers, pour it several times from one pan into another before sifting; the same with the orange flowers; those different infusions are also mixed with cream, instead of water.

To make Ices with preserved Fruit.

There are none of the ices which we have directed how to make with fresh gathered fruit, but may be made also with that same sort of fruit after it has been preserved; in which case you are to proceed thus: take your preserve, of whatever sort it is, put it in a bason, mash it well and dissolve it as much as possible with a spoon, take some lemon juice and a little water to bring it to a pulp; pass it through a sieve: should they not be sweet enough, add as much clarified sugar as is required, and when you have passed them through your sieve, put them in your sabotiere, and make them congeal by working as for the other.

To make Pistachio Nut Cream Ices.

Take any quantity of cream in a pan, put in another four yolks of eggs for every pint of cream you are to employ; pound your pistachio nuts very fine in a mortar, and put them in the pan where you dropped your yolks of eggs; mix the whole together, add some pounded loaf sugar to it, keep stirring it continually, then add your cream by little and little, stirring and turning it till the whole is mixed properly together;

ther; then set your pan over the fire, and keep stirring it with a wooden spoon till you see your composition is near boiling, when take it off immediately; for from the moment you set your composition over the fire till that it offers to boil, it has a sufficient time to incorporate well and thicken sufficiently, without need of boiling; and should you let it boil, you would risk the turning your cream into whey, on account of the yolks of eggs, which would do too much. Take great care likewise your cream is fresh and sweet, for, otherwise, as soon as it is warm it will turn into curds and whey; therefore take care to stir it continually, from the time you set it on the fire till you take it off; after which pour it into a sieve and pass it into a pan, then put it in the sabotiere to make it congeal after the usual manner.

To make Chocolate Cream Ices.

Take any quantity of chocolate, melt it over the fire in a small pan; when melted, pour it into that where you are to make your cream; break your yolks of eggs into it, and proceed as directed for the pistachio nuts.

To make Coffee Cream Ices.

Take about a pint of coffee made with water, and rather strong, when settled draw it clear, and add half a pound of sugar; set it on the fire and let it boil till your sugar is at a very high degree; take it off from the fire and let it cool, after which make your cream, as before directed, with the yolks of eggs, and put your coffee in, then proceed as usual.

To

To make Anana or Pine Apple Cream Ices.

Take any quantity of ananas, do as directed for the ices of ananas; when it is so far ready, only add your cream to it, pass the whole through a sieve, and put it in the sabotiere to congeal as usual.

To make white Coffee Cream Ices.

Prepare your cream as before explained, then take a quarter of a pound of coffee in grain, which roast as it were to make coffee with water; when roasted, put it in a fine cloth, which tie as a bag, and throw it quite hot in your cream; then set it on the fire, keeping stirring till it is near boiling; take it off, pass it in a sieve, &c. and proceed as before.

To make Strawberry Cream Ices.

Take any quantity of strawberries, squeeze them through a sieve; then mix your cream and sugar, boil it, and repass the whole through the sieve again, and proceed as usual.

To make Apricot Cream Ices.

Take any quantity of apricots, squeeze them through a sieve, join what quantity of cream and sugar you want to make, and proceed as for the strawberries. Raspberries may be iced in the same manner.

To make Currant Cream Ices.

Take currants ready picked from their stalks, squeeze them through a sieve, add your cream and sugar, and proceed as directed for the strawberries. Peaches and cherries may also be done

in

in this way; first paring the peaches, and taking out the stones of the cherries.

Observations on Ices made with ripe Fruits.

The ices which we have just given directions for, must first be made as it were for making them with the fruit alone; when they are so far prepared, join your cream cold to them such as you buy it, for should you put it warm, as generally most of these fruits are acid, you would run the risk of making your cream turn directly into curds and whey; therefore, put your cream cold to your fruit; and if you want to have your ices very mellow, you must make use of the double cream, which is thicker. You may also make all those sorts of ices with the preserved fruit of each kind, as observed in the directions for the ices made with preserved fruits, by putting your preserves in a bason, and mashing them well with a spoon, with the juice of four lemons, and the cream instead of water; for it is usual always to add some water to your fruit besides the lemon juice, in order to render them more fluid; now instead of that little water put your cream to any quantity you please without bounds.

To make brown Bread Cream Ices.

Take any quantity of cream, prepare it as before, boiling it alone with yolks of eggs and the sugar, pass it through a sieve and put it in the sabotiere; when your cream begins to congeal, have crumbs of brown bread, which must be grated and sifted as fine as powder, put it in the sabotiere, and continue to work your cream for congealing. You may also make this sort of

cream with plain cream alone, without yolks of eggs, or boiling, adding only a proper quantity of powdered loaf sugar, and set it to congeal, and when it begins to ice, then put your sifted crumbs of brown bread; but take care to have it very finely sifted, for it renders it infinitely more agreeable to the mouth. For icing you may refer to the receipt for icing all sorts of liquid compositions.

To make Royal Cream Ices.

Take any quantity of cream, join to it yolks of eggs in proper proportion, as observed for the pistachio nuts, put a little half pounded coriander, cinnamon, orange or lemon peel; add some pounded loaf sugar, and set it on the fire as before, till it is nearly upon boiling; then pass it through the sieve and set it to ice.

To make Tea Cream Ices.

Make tea very strong in a tea-pot, have your cream ready mixt with the proper quantity of sugar and yolks of eggs, pass your cream through a sieve, pass likewise your tea over it, mix the whole well with a spoon, after which put it in the sabotiere, and make it congeal according to the usual method.

MARMALADES.

To make Orange and Lemon Marmalade.

Take six oranges, grate two of the rinds of them upon a grater, then wet them all, and pick out the flesh from the skin and seeds; put to it the

the grated rind, and about half a pint of pippin jelly; take the same weight of sugar as you have of the meat so mingled; boil your sugar till it blows very strong; then put in the meat, and boil all very quick till it becomes a jelly, which you will perceive by dipping the scummer and holding it up to drain; if it be a jelly, it will break from the scummer in flakes; and if not, it will run off in little streams; when it is a good jelly, put it into your glasses or pots.

Note.—If you find this composition too sweet, you may, in boiling, add more juice of oranges; the different quickness they have, makes it difficult to prescribe.

To make Apricot Marmalade.

Take any quantity of apricots, peel them well, cut them very small into a pan; put to them the same weight of pounded and sifted sugar as you have of the apricots, and set them over the fire in a large pan, keep stirring them till they are done sufficient; which you may know by the same method as directed for the orange and lemon marmalade.

Another Way.

Take any quantity of apricots, cut them very small in a pan without peeling; weigh in proportion, three quarters of a pound of clarified sugar to every pound of apricots; put the sugar alone on the fire, and boil it breaking height, then take it off and put your apricots in; set your pan again on the fire, and boil them along with the

sugar till they come to the point specified above, trying the same experiment.

Note.—You may do this marmalade again differently if you want to make it still finer; which is to take your apricots rather less ripe, stirring it continually to mix them both well together, then put it in pots for use, observing to let it be cold before you cover it. Pears may be done in the same manner.

To make Peach Marmalade.

Take any quantity of peaches, cut them small, put them in a pan with a little water, boil them till they are well mashed, keep stirring continually; then take them off and pass them through a sieve; when sifted, weigh them, and put them in the pan, and boil them again, till the water they give is a little reduced; when so, weigh an equal quantity of sugar as you had of peaches, and put it by little and little into your pan, and continue as directed for the apricot marmalade: you may use either clarified or pounded loaf sugar; then proceed with your peaches as directed for the apricots.

To make Raspberry Marmalade.

Take any quantity of raspberries, pass them through a sieve, and continue precisely as with the peach marmalade. Strawberries may be done exactly in the same manner.

To make Orange Flower Marmalade.

After your flowers are properly picked, scald them

them near the space of a minute, then put them in water that has had a little alum dissolved in it; boil some other water, in which squeeze near half of the juice of a small lemon, and boil the flowers in it till they feel tender; then put them into fresh water again, with the same quantity of lemon juice, and drain them in a napkin to pound; mix two pounds of this marmalade with five pounds of sugar of the first degree, or any quantity in proportion; and finish as usual.

To make red Quince Marmalade.

Take quinces that are full ripe, pare them, cut them in quarters, and core them; put them in a saucepan, cover them with the parings, fill the saucepan almost full of spring water, cover it close, and stew them gently till they are quite soft, and of a deep pink colour; then pick out the quinces from the parings, and beat them to a pulp in a mortar; take their weight in loaf sugar, put in as much of the water they were boiled in as will dissolve it, and boil and skim it well; put in your quinces, and boil them gently three quarters of an hour; keep stirring them all the time, or it will stick to the pan and burn; put it into flat pots, and when cold, tie it down close.

To make white Quince Marmalade.

To a pound and an half of quinces take a pound of double refined sugar, make it into a syrup, boil it high; pare and slice the fruit, and boil it quick; when it begins to look clear, pour in half a pint of juice of quince, or, if quinces are scarce, pippins; boil it till thick, take off the scum with

a paper.

a paper. To make a juice, pare the quinces, or pippins, cut them from the core, beat them in a stone mortar, strain the juice through a thin cloth; to every half pint, put more than a pound of sugar; let it stand at least four hours before it is used.

To make transparent Marmalade.

Pick out some very pale Seville oranges, cut them in quarters, take out the pulp, and put it into a bason, pick the skins and seeds out, put the peels in a little salt and water, and let them stand all night; boil them in a good quantity of spring water till they are tender, then cut them in very thin slices, and put them to the pulp; to every pound of marmalade put a pound and a half of double refined sugar beat fine; boil them together gently for twenty minutes; if it is not clear and transparent, boil it five or six minutes longer; keep stirring it gently all the time, and take care you do not break the slices; when it is cold, put it into jelly or sweetmeat glasses; tie them down with brandy-papers. They are pretty for a dessert of any kind.

To make Apple Marmalade.

Scald some apples in water, and when tender, drain through a sieve; put three quarters of a pound of sugar to a pound of apples; put them into the preserving pan, and let them simmer over a gentle fire, keep skimming them all the time; when they are of a proper thickness, put them into pots or glasses.

JELLIES,

JELLIES, JAMS, &c.

It is necessary to observe, that as these jellies are directed to be done much in the same manner as the marmalades; that a material difference must be observed in sifting the different sorts of fruits, not to force any thing but the juices, which make the jellies clearer, and ought for that purpose to be strained in linen cloth.

To make Orange Flowers into Jelly.

After they are preserved, as has been directed, you must clarify a little more sugar, with orange flower water, and make a jelly of codlings, which, when ready, put in the flowers, syrup, and all; give them a boil, scum them, and put them into your glasses or pots.

To make Quince Jelly.

Take a quantity of spring water, and put into it as many quinces, thin sliced, with cores and parings, as will conveniently boil to be tender, also a large handful of hartshorn; boil it very fast, keeping it stirring; when it is strong enough tasted, rub it through a jelly bag: this is best when it looks pure white; let your hartshorn be boiled first, add this to your syrup, and boil it all together.

To make Apricot Jelly.

You must keep them in the syrup till codlings are pretty well grown, taking care to visit them sometimes that they do not sour; which if they do,

do, the syrup will be lost, by reason it will become muddy, and then you will be obliged to make your jelly with all fresh sugar, which will be too sweet; but when codlings are of an indifferent bigness, draw a jelly from them as we have directed from pippins; then drain the apricots from the syrup, boil it and strain it through your straining bags: then boil some sugar, proportionably to the quantity of apricots you design to put up, till it blows; then put in the jelly, and boil it a little with the sugar; then put in the syrup and the apricots, and give them all a boil together till you find the syrup will become a jelly; then remove them from the fire, scum them well, and put them into your pots or glasses, observing, as they cool, if they be regular in the glasses, to sink and disperse them to a proper distance, and, when quite cold, to cover them up.

To put Peach Chips in Jelly.

Draw a jelly from codlings, and when they are boiled enough, take as much jelly as sugar, boil the sugar to blow very strong; then put in the jelly, give it a boil, and put it to the chips; give all a boil, scum them, and put them into your glasses.

To put Bell Grapes in Jelly.

Take the long, large bell, or rouson grapes, pick the stalks off, stone them, and put them into boiling water; give them a thorough scald, take them from the fire and cover them down close, so that no steam can come out; then set them upon a very gentle fire, so as not to boil, for

for two or three hours; take them out, put them into clarified sugar boiled till it blows very strong, as much as will a little more than cover them, and give all a good boil; scum them; boil a little more sugar to blow very strong, take as much plumb jelly as sugar, and give all a boil; then add the grapes to it, give them a boil together, scum them well, and put them up into your pots or glasses.

To make Currant Jelly.

Wash your currants well, put them into a pan, and mash them; then put in a little water, boil them to a mummy, strew it on a sieve, and press out all the juice, of which make your jelly.

To make White Currant Jelly.

Wash your currants as before, strain them carefully, mash them, and set them on a slow fire; put in a little water and boil it well, after which take them out and proceed as before.

Another Way.

Strip off the currants, put them into a jug, set the jug in a kettle of water, let it boil an hour, then throw your currants and juice into a fine lawn sieve, press out all the juice, and to every pint of juice put a pound of double refined sugar; put them in your preserving pan, set it over a charcoal fire, and keep it stirring till it is a jelly, which you will know by taking a little out to cool; observe to take off the scum as it rises, and when it is jellied and very clear, pour it into glasses; when cold, cut round pieces of paper that will just cover the jelly, dipped in

brandy; put white paper over the glasses, twisted round the top, and prick the paper full of holes with a pin.

To make Black Currant Jelly.

Make it the same way as the red currant jelly, only with this difference, make it with the coarsest lump sugar.

Note.—This jelly is never used in a dessert, but is a very good thing for a sore throat.

To make Calves Foot Jelly.

Take a set of calves feet, take the long bone out, split the foot, and take out the fat; boil these in six quarts of water, with half a pound of hartshorn, till it be a jelly; which you may know by cooling a little in a plate, then strain it off, and scum the fat off; beat the whites of twelve eggs, add as much sugar as will sweeten it, the juice of six lemons, some mace, a little orange flower water, and a pint of white wine; stir this all together over a stove till it boils; it must not be too sweet, nor too sharp; strain it through a jelly-bag, and let it run on lemon peel to give it a colour.

To make Apple Jelly.

Pare the softer sort of pleasant tasted apples, slice them very thin, take out the cores and seeds, boil a pound of them in a quart of water till a fourth part be consumed; strain it well, and to every pint and an half put three quarters of a pound of sugar, with a little mace or cinnamon, and boil it up to a thickness, adding a quarter of a pound

a pound of isinglass; then strain it again and again, and put it up for use.

To make Raspberry Jelly.

Make it the same way as the red currant jelly, only put one half currants and one half raspberries.

To make Orange Jelly.

Boil in two quarts of spring water, one ounce of isinglass till it is dissolved, strain it off, and let it stand till it is cold; pare very thin the rinds of four Seville oranges, take the juice of six or seven, let them stand twelve or fourteen hours, strain the liquor off, mix the juice with the jelly, sweeten it with double refined sugar; put in a little spice, such as cloves and mace, and some nutmeg; beat the whites of five or six eggs to a froth, put it to the rest, boil it five or six minutes, run it through a jelly-bag several times, till it is clear.

To make Hartshorn Jelly.

Take half a pound of hartshorn shavings, and an ounce of isinglass; cut the isinglass to pieces, put it and the shavings to five pints of spring water; boil it to less than a quart, over a gentle fire; strain it, and let it stand all night to settle; melt the jelly, squeeze in two lemons and an half, the whites of seven eggs, half a pint of white mountain wine, and sweeten it to your taste with double refined sugar; then put all these ingredients upon the fire, stir it pretty much till it boils, but boil it very little; stir it well together, scum it through a jelly-bag, but let it not run

very fast, if it does, put it in again; put lemon peel into the glasses; this quantity will make a dozen and an half of glasses.

Another Way.

Put two quarts of water into a clean pan, with half a pound of hartshorn shavings, let it simmer till near one half is reduced; strain it off, then put in the peel of four oranges and two lemons, pared very thin; boil them five minutes, put to it the juice of the before-mentioned lemons and oranges, with about ten ounces of double refined sugar; beat the whites of six eggs to a froth, mix them carefully with your jelly, that you do not poach the eggs; just let it boil up, and run it through a jelly-bag till it is clear.

Note.—When it is made for sick persons, only sweeten it, and tincture it with saffron.

To make Isinglass Jelly.

Boil an ounce of isinglass, and a quarter of an ounce of cloves, in a quart of water, till it is reduced to a pint; then strain it over some sugar.

Jelly for Moulds.

As this jelly requires to be a great deal stronger than for glasses, it will of course be necessary to have stronger things to make it with. You must take two calf's feet, and one neat's foot, take out the large bones, and cut them in small pieces; if you do not like the neat's foot, use two ounces of isinglass in its stead; put it into a large sauce-pan or pot, with a gallon of water, a lemon peel cut thin, and a stick of cinnamon; boil it gently till

till it is reduced to three pints or less; as it boils skim it well, try it with a spoon as before directed, and if you find it strong enough, strain it off, and let it settle half an hour, then skim the top, and pour it from the settlings into a stew-pan, put in half a pint of white wine, sweeten it with loaf sugar, squeeze six lemons, straining the juice to keep out the seeds, and put it in with a little lemon peel; if you want it quite clear and bright, do not put in any saffron; if you want it an amber colour, put in a little saffron; if a very high colour, bruise a little cochineal and put in; boil it up for ten minutes; beat the whites of ten eggs up to a high froth, mix them with the jelly well together, and boil it up for ten minutes, then take it off the fire, cover it, and let it stand for five minutes; have your bag ready with a bowl under, pour your jelly in gently, and as it runs through pour it into the bag again, till it is as bright as you want it; when it has all run through, fill you moulds, and let it stand till it is cold, then loosen the sides with your fingers, dip the mould into warm water, and turn it out on your dish.

To make green Melon Jelly.

Make a pint of blanc-mange, and colour it of a light green with the juice of spinach, put it into a melon mould, and when it is cold turn it out; have a deep mould with a little jelly at the bottom quite cold, put your melon in, and put in some jelly blood-warm, let it be cold, then fill up your mould with more blood-warm jelly, let it stand all night, and the next morning turn it

it into a dish, and garnish it with sweetmeats, flowers, or any thing you fancy.

To put Fruit in Jelly.

Have a plain mould, either long or round, about three inches deep; have some mould jelly made as directed, and put some at the bottom of the mould about a quarter of an inch thick, let it be cold, then put in ripe peaches, grapes, or any sort of ripe fruit, preserved fruit, or China oranges cut in quarters, or in any shape you fancy; put in a little jelly blood-warm, and let it stand till it is cold to fasten your fruit in its place, otherwise it will rise up; then fill up your mould with blood-warm jelly, let it stand till it is thoroughly cold, then turn it into a dish, and garnish it to your fancy.

These jellies look extremely well in a dish, if you are careful to put in your fruit neatly, to shew it to advantage, and your jelly very clear, as a little experience will teach you.

To make Apricot Jam.

Pare the apricots, take out the stones, break them, take out the kernels and blanch them; then, to every pound of apricots boil one pound of sugar, till it blows very strong; put in the apricots, and boil them very brisk, till they are all broke; take them off, bruise them well, put in the kernels, and stir them all together over the fire; then fill your pots or glasses with them.

Another Way.

Provide some fine rich apricots, cut them in thin pieces, and infuse them in an earthen pot till

till they are tender and dry; put a pound of double refined sugar, and three spoonfuls of water to every pound and an half of apricots; then boil your sugar to a candy height, and put it upon your apricots; set them over a slow fire, and stir them till they appear clear and thick; but they must only simmer, not boil; then put them in your glasses.

To make Raspberry Jam.

Press out the water from the raspberries, and to every pound of raspberries take one pound of sugar; first dry the raspberries in a pan over the fire, but keep them stirring lest they burn; put in your sugar, incorporate them well together, and fill your glasses or pots, covering them with thin white paper close to the jam, whilst it is hot, when cold tie them over with other paper.

Another Way.

Take a quart of currant jelly, and two quarts of ripe, but sound raspberries, bruise them well together over a slow fire, boil it six or seven minutes, keep stirring all the time; pour it in your gallipots, and paper it as you do the currant jelly.

To make a fine Raspberry Jam.

Take raspberries full ripe, bruise them fine, add a gill of the juice of currants, pass them through a sieve, to take out all the seeds; to every pound of pulp put a pound of double refined sugar pounded, boil it to a proper thickness, put it into small pots or glasses, paper it down according to the receipt for currant jelly, and keep it in a dry place: if you perceive it does

does not keep, boil it again, and add some more sugar to it.

Another Way.

Gather your raspberries when they are ripe and dry, pick them very carefully from the stalks and dead ones, crush them in a bowl with a silver or wooden spoon, (pewter is apt to turn them to a purple colour); as soon as you have crushed them, strew in their weight of loaf sugar, and half their own weight of currant juice, baked and strained as for jelly; then set them over a clear slow fire, boil them half an hour, skim them well, and keep stirring them at the time, then put them into pots or glasses, with brandy papers over them, and keep them for use.

Note.—As soon as you have got your berries, strew in your sugar: do not let them stand long before you boil them, it will preserve their flavour.

To make Cherry-Jam.

Take six pounds of cherries, stone them into four pounds of loaf sugar, and let them stand till the sugar is dissolved; then set them on the fire to boil very fast; when you find them stiff, shake in half a pound of sugar more, let it boil till it comes clear from the bottom of your preserving pan, and then it is enough.

Another Way.

Stone some cherries, boil them well, and break them; take them off the fire, let the juice run from them; to three pounds of cherries boil together

gether half a pint of red currant juice, and half a pound of loaf sugar; put in the cherries as they boil, sift in three quarters of a pound of sugar; boil the cherries very fast for more than half an hour; when cold, put on brandy paper.

To make Strawberry Jam.

Take some of the finest scarlet strawberries, gathered when they are full ripe, pick them from the stalks, put some juice of strawberries to them, beat and sift their weight in double-refined sugar, and strew it over them; put them into a preserving pan, set them over a slow fire, boil them twenty minutes, and skim them; then put them in glasses, when cold put brandy-paper on them.

To make Black Currant Jam.

Gather your currants when they are full ripe on a dry day, pick them from the stalks, then bruise them well in a bowl, and to every pound of currants put a pound of double refined sugar beaten and sifted, put them into a preserving pan, boil them half an hour, skim and keep them stirring all the time, then put them into pots; when cold, put brandy-paper over, and tie white paper over all.

To make green Gooseberry Jam.

Before they are ripe, but at the full growth, take the green gooseberries; pick out the seeds, green them, as directed for green hops; then drain them, beat them in a mortar with their weight of sugar; take a pint of gooseberries, boil them in a pint of water, then squeeze them,

and to every half pint of liquor, put three quarters of a pound of loaf sugar; boil and skim it well; throw in your gooseberries, let them boil till thick, green and clear, put in glasses, to use them.

Another Way.

Take some large full grown green gooseberries, but not too ripe; cut them in half, take out the seeds; put them in a pan of cold spring water, lay some vine leaves at the bottom, then some gooseberries, then vine leaves, till the fruit is in the pan; cover it very close that no steam can evaporate, and set them on a very slow fire; when they are scalding hot, take them off; then set them on, and take them off again; they must be done so till they are of a good green; lay them on a sieve to drain, beat them in a marble mortar with their weight in sugar; then take a quart of water, and a quart of gooseberries, boil them to a mash, squeeze them; to every pint of this liquor, put a pound of fine loaf sugar, boil and skim it; then put in the green gooseberries, let them boil till they are thick and clear, and of a good green.

CAKES, PUFFS, BISCUITS, &c.

Always have every thing in readiness before you begin to make any kind of cakes, then beat your eggs well, and never leave them till they are

are finished, as by that means your cakes will not be so light. When you put butter in your cakes, be particularly careful in beating it to a fine cream before you put in the sugar, otherwise double the beating will not have so good an effect. Rice cakes, seed cakes, or plumb cakes, are best baked in wooden garths; for when they are baked in pots or tins, the outsides of the cakes are burned, and they are so confined that the heat cannot penetrate into the middle, which hinders its rising.

To make Orange Cakes.

Take six Seville oranges, grate the rinds of two of them, then cut off the rinds of all six to the juice, and boil them in water till very tender; squeeze out all the water you can, and beat them to a paste in a marble mortar; rub it through a hair sieve, and what will not easily rub through, must be beaten again till it will; cut to pieces the insides of your oranges, and rub as much of them through as you possibly can; then boil about six or eight pippins in as much water as will almost cover them; boil them to a paste, and rub it through a sieve to the rest; put all in a pan together, and give them a thorough heat till they are well mingled; then, to every pound of this paste take one pound and a quarter of loaf sugar; clarify the sugar, and boil it to the crick; put in your paste and the grated peel, and stir it all together, over a slow fire, till it is well mixed, and the sugar all melted; then, with a spoon, fill your round tin moulds, and set them in a warm stove to dry;

when dry on the tops, turn them on sieves to dry on the other side; and when quite dry, box them up.

Another Way.

Take what quantity you please of Seville oranges that have good rinds, quarter them, and boil them in two or three waters till they are tender, and the bitterness is gone off; skin them and lay them on a clean napkin to dry; take all the skins and seeds out of the pulp with a knife, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a tossing pan, with just as much water as will dissolve it; boil it till it becomes a perfect sugar, and then by degrees put in your orange peels and pulp; stir them well before you set them on the fire; boil it very gently till it looks clear and thick, and then put them into flat-bottomed glasses; set them in a stove, and keep them in a constant and moderate heat; and when they are candied on the top, turn them out upon glasses.

To make Orange clear Cakes.

Take the best pippins, pare them into as much water as will cover them, and boil them to a mash; then press out the jelly upon a sieve, and strain it through a bag, adding juice of oranges to give it an agreeable taste; to every pound of jelly take one pound and a quarter of loaf sugar, boil it till it cracks, and then put in the jelly and the rind of a grated orange or two; stir it up gently over a slow fire, till all is incorporated together; then take it off, and fill your clear cake

cake glasses; what scum arises on the top, you must carefully take off before they are cold; then put them into a stove, and when you find them begin to crust upon the upper side, turn them out upon squares of glasses, and put them to dry again; when they begin to have a tender candy, cut them into quarters or what pieces you please, and let them dry till hard; then turn them on sieves, and, when thorough dry, put them in your boxes. As they begin to sweat in the box, shift them from time to time; and it will be requisite to put no more than one row in a box, at the beginning, till they do not sweat. Lemon colour cakes are made with lemons as these.

To make Lemon Cakes.

Take six thick rined lemons, grate two of them, then pare off all the yellow peel, and strip the white to the juice, which white boil till tender, and make a paste exactly as for orange cakes.

Another Way.

Take the best coloured lemons, scrape out the blacks, and grate off the peel clean; put the peel into a strainer, wet what sugar you think will serve and boil it to a candy-height; then take it off and put in your lemon peel; when it boils take it off, squeeze in a little lemon juice, and drop them on buttered plates or papers; you may put in musk or ambergris if you please.

To make Gooseberry clear Cakes.

Gooseberry clear cakes may be made after the same manner as the paste, with this difference only,

only, strain the jelly through the bag before you weigh it for use.

To make Raspberry Cakes.

Pick all the grubs and spotted raspberries away, then bruise the rest and put them on a hair sieve over an earthen pan, put on them a board and weight to press out all the water you can, then put the paste into your preserving pan, and dry it over the fire, till you perceive no moisture left in it, stirring it all the time it is on the fire to keep it from burning; weigh it, and to every pound take one pound and two ounces of sugar, beat to a fine powder, and put it in by degrees; when all is in, put it on the fire and incorporate them well together; take them from the fire, scrape all to one side of the pan, let it cool a very little, then put it into your moulds; when quite cold, put them into your stove without dusting them, and dry it as other paste.

Note.—You must take particular care that your paste does not boil after your sugar is in, for if it does it will grow greasy.

To make Raspberry clear Cakes.

Take two quarts of ripe gooseberries, or white currants, and one quart of red raspberries; put them into a stone jug, and stop them close; put it into a pot of cold water, as much as will cover the neck of the jug, boil them in that water till it comes to a paste, then turn them out in a hair sieve placed over a pan, press out all the jelly, and strain it through the jelly-bag; take twenty ounces of double refined sugar, and boil

boil it till it will crack in the water; take it from the fire, put in your jelly, and stir it over a slow fire till all the sugar is melted; give it a good heat till all is incorporated, take it from the fire, scum it well, and fill your cake glasses; take off what scum is on them and put them into the stove to dry, observing the method directed before for clear cakes.

Note.—In filling out your clear cakes, and clear pastes, you must be as expeditious as possible, for if it cools it will be a jelly before you can get it into them.

White raspberry clear cakes are made after the same manner, only mixing white raspberries with the gooseberries in the infusion.

Another Way.

Take two quarts of gooseberries and two quarts of red raspberries, put them in a pan with about a pint and an half of water, boil them over a quick fire to a mummy, throw them upon an earthen pan, press out all the juice, then take that juice and boil it in another quart of raspberries; throw them on a sieve, and rub all through the sieve that you can; then put in the seeds, and weigh the paste; to every pound, take twenty ounces of fine loaf sugar boiled; when clarified till it cracks, remove it from the fire, put in your paste, mix it well, and set it over a slow fire, stirring it till all the sugar is melted, and you find it is become a jelly; take it from the fire, and fill your pots or glasses whilst very hot; scum them, and put them into the stove, observing

observing when cold to dry them as you do other pastes.

To make Raspberry Biscuits.

Press out the juice and dry the paste a little over the fire, then rub all the pulp through a sieve, and weigh them; to every pound take eighteen ounces of sugar sifted very fine, and the whites of four eggs; put all in the pan together, and with a whisk beat it till it is very stiff, so that you may lay it in pretty high drops, and when it is so beaten, drop it in what form you please on the glazed sides of cards, paper being too thin; if it be difficult to get them off, dust them a little with very fine sugar, and put them into a very warm stove to dry; when they are dry enough they will come easily from the cards, but whilst soft they will not stir; then take and turn them on a sieve, let them remain a day or two in the stove, then pack them up in your box, and they will, in a dry place, keep all the year without shifting them.

To make a Bride Cake.

Take four pounds of fine flour well dried, four pounds of fresh butter, two pounds of loaf sugar; pound and sift fine a quarter of an ounce of mace, and the same quantity of nutmegs; to every pound of flour put eight eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways very thin, a pound of citron, a pound of candied orange, a pound of candied lemon, and half a pint of brandy; first work the butter with your hand to a cream, then beat

beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, mix them with your sugar and butter; beat the yolks half an hour at least, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till the oven is ready, put in your brandy, and beat the currants and almonds lightly in; tie three sheets of paper round the bottom of your hoop, to keep it from running out; rub it well with butter, put in your cake, and the sweetmeats in three lays, with cake betwixt every lay; after it is risen and coloured, cover it with paper before your oven is stopped up; it will take three hours baking.

Another Way.

Wash and rub seven pounds of currants, place them before the fire; take four pounds of flour, dry and sift it, six pounds of fresh butter, which work with your hand till it comes to a cream, two pounds of loaf sugar beat and sifted fine; blanch two pounds of almonds, pound them fine, a quarter of an ounce of mace, cloves and cinnamon, three nutmegs and some ginger; half a pint of sack, and the same quantity of brandy; sweetmeats, such as candied orange, lemon and citron; work the butter well into a cream, then put in your sugar; let the eggs, which must be eight to every pound of flour, be beat well, and strained through a sieve; put in your almonds, beat them well, then put in the sack, brandy and spices; shake the flour in by degrees; when your oven is ready, put in your currants and sweetmeats; tie a few sheets of paper at the bottom of the hoop, but rub it well with butter; it will take four hours baking.

To make Almond Icing for the Bride Cake.

Take the whites of six eggs, a pound and an half of double refined sugar; beat a pound of Jordan almonds, blanch them, and pound them fine in a little rose water; then mix all together, and whisk it well for an hour or two, then lay it over your cake, and put it in an oven.

To make Pomegranate clear Cakes.

Draw your jelly as for the orange clear cakes, then boil it in the juice of two or three pomegranate seeds, and all with the juice of an orange and lemon, the rind of each grated in; then strain it through a bag, and to every pound of jelly put one pound and a quarter, boiled till it cracks; to make the colour a fine red, put in a spoonful of cochineal, prepared as we have directed; then fill your glasses, and order them as oranges.

To make Apricot Cakes.

Take a pound of nice ripe grapes, scald and peel them, take out the stones, then beat them in a mortar to a pulp; boil half a pound of double refined sugar with a spoonful of water, and skim it well, then put in the pulp of your apricots, and simmer them a quarter of an hour over a slow fire, stirring them softly all the time; then put it into shallow flat glasses, and when cold turn them out on glass plates, put them in a stove, and turn them once a day till they are dry.

To make Apricot clear Cakes.

First draw a jelly from codlings, and in that jelly boil some very ripe apricots, and press them upon

upon a sieve over an earthen pan; then strain it through your jelly-bag, and to every pound of jelly take the like quantity of fine loaf sugar, which clarify and boil till it cracks; then put in the jelly, mix it well, and give it a heat on the fire; scum it and fill your glasses; in drying order them as before directed.

To make clear Cakes of White Pear Plumbs.

Take the clearest of your plumbs, put them into a gallipot, and boil them in a pot of boiling water, till they are enough; let the clear part run from them, and to every pound of liquor, add as much sugar, boiled to a candy height; then take it off, put the liquor to it, and stir all together till it be thoroughly hot, but not boiled; put it in glasses, and dry them in a stove with a constant warm fire.

To make Almond Cakes or Figures.

Boil a pound of double refined sugar to a thin candy; blanch, with orange flower water, half a pound of Jordan almonds; add the juice of one lemon, and the peels of two, grated to the juice; first boil your sugar and almonds together, stirring it till the sugar is boiled to a proper height; put in the lemon juice, stir it well together over a slow fire, taking care it does not boil after the juice is in; make this into cakes, or what form or shape you please, either gilt or plain.

Another Way.

Take two ounces of bitter, and one pound of sweet almonds, blanched and beat, with a little rose or orange flower water, and the white of an

egg; half a pound of sifted loaf sugar, eight yolks and three whites of eggs, the juice of half a lemon, the rind grated; bake it either in one large pan or small pans.

To make Almond Loaves.

Beat a pound of almonds very fine, mix them well with three quarters of a pound of sifted sugar, set them over the fire, keep them stirring till they are stiff, and put in the rind of a lemon grated very fine; make them up in little loaves, shake them well in the whites of eggs beat to a very stiff froth, that the eggs may hang about them; then put them in a pan with a pound of fine sifted sugar; divide them if they stick together, and add more sugar, till they begin to be smooth and dry; and when you put them on papers to bake, shake them in a pan that is just wet with white of eggs, to make them have a gloss; bake them after biscuits, on papers and tin plates.

To make little candied Cakes.

Take double refined sugar finely secred, about a silver ladleful; wet it no more than will make it boil to a candy height, and put in what flowers you please; strew some sugar upon them, glass-drop them upon white paper, and take them off hot to avoid their sticking.

To make a great rich Cake.

Take a peck of flour well dried, an ounce of nutmeg, and as much cinnamon; beat the spice well, mix them with your flour, a pound and an half of sugar, some salt, thirteen pounds of currants

rants well washed, picked, and dried, and three pounds of raisins stoned and cut into small pieces; mix all these well together, make five pints of cream almost scalding hot, put into it four pounds of fresh butter, beat the yolks of twenty eggs, three pints of good ale yeast, a pint of sack, a quarter of a pint of orange flower water, three grains of musk, and six grains of ambergris; mix these together, and stir them into your cream and butter; then mix all in the cake, and set it for an hour before the fire, to rise, before you put it in the hoop; mix your sweetmeats in it, two pounds of citron, and one pound of candied orange and lemon peel, cut in small pieces; bake it in a deep hoop, butter the sides, put two papers at the bottom, flour it, and put in your cake; it must have a quick oven, and will take four hours to bake it; when it is drawn, ice it over the top and sides; take two pounds of double refined sugar, beat and sifted, the whites of six eggs beat to a froth, with three or four spoonfuls of orange flower water, and three grains of musk and ambergris; beat these in a stone mortar with a wood pestle, till it be as white as snow, and, with a brush or bunch of feathers, spread it all over the cake, and put it into the oven to dry, taking care the oven does not discolour it; when it is cold paper it, and it will keep good five or six weeks.

Another Way.

Take four pounds of flour dried and sifted, seven pounds of currants clean washed, picked and rubbed well, six pounds of the best fresh butter,

butter, two pounds of Jordan almonds blanched and beat fine in a mortar, with orange flower water and sack; then take four pounds of eggs, put half the whites away, three pounds of double refined sugar beaten and sifted, a quarter of an ounce of cloves, the same of cinnamon and mace, three large nutmegs, and a little ginger, all beaten fine and sifted, half a pint of sack, half a pint of good French brandy, some candied citron, orange and lemon peel to your liking, and cut in slips; work the butter to a cream with your hands before any of your ingredients are put in, then put in the sugar, and mix them well together; before you put in the eggs, let them be well beaten and strained through a sieve, then work in your almonds, put in the eggs, and beat all well together, till they look white and thick; put in your sack, brandy, and spices, shake your flour in by degrees, and when the oven is ready put in your currants and sweetmeats, and work it well up, put it into your hoop, and bake it four hours in a quick oven: you must keep beating it with your hand all the while you are mixing it; and when your currants are washed and cleaned, put them before the fire to plump, so that they may go warm into the cake. You may bake this quantity in two hoops if you please, and when it is cold ice it.

To make a Plumb Cake.

Take two pounds ten ounces of the finest flour well dried, two pounds of currants weighed after picked, washed, and dried; three nutmegs finely grated, three or four blades of large mace, ten cloves,

cloves, a little cinnamon, dried and beat fine; mix all these into the flour, with two ounces of fine sugar, break into the bason the yolks of twelve eggs and the whites of six; beat into them a pint of very good yeast, not bitter, lest it spoil your cake; stain it through an hair sieve into the middle of the flour; set over the fire a pint of new cream, and when it is boiled take it off, put in a pound of new butter cut in thin slices, and as much saffron as will colour the cream; when the butter is all melted, and the cream not very hot, pour into the flour as much as will make it like a pudding, but not too thin; never offer to mould it, but lift it up with your fingers till your flour be wet all over; flour a cloth, and lay it before the fire for a quarter of an hour to rise; put it into a frame well buttered, and, with a knife dipt in flour, cut a crease across, and prick it to the bottom with a bodkin, and set it over a quick fire; set it in a quick oven, bake it a full hour, and draw it gently out of the oven, for shaking any cake will make it heavy; you may, if you please, add six spoonfuls of sack, some ambergris, citron and lemon; ice it as soon as drawn, and set it in a proper place. If you follow these directions, it will eat as if a great quantity of almonds were in it.

To make Icing for the Cake.

Take a pound of the best refined sugar, sift it through a lawn sieve, take the whites of two eggs well beat, with four or five spoonfuls of orange flower water; put your sugar into the eggs, and never leave beating them till they are

as

as white as snow; cover your cake all over, and stick some thin slices of citron, if you put any in the cake.

Another Way.

Take seven pounds of flour, two pounds and an half of butter, and mix them; seven pounds of currants, two large nutmegs, half an ounce of mace, and a quarter of an ounce of cloves, all finely beat and grated; one pound of sugar, and sixteen eggs, leaving four whites; put in a full pint and an half of ale yeast, warm as much cream as you think will wet it, and put sack to your cream to make it as thick as batter; beat also one pound of almonds with sack and orange flower water, but do not let them be fine but grossly beat; put in a pound of candied orange, lemon, and citron peel, or more if you desire it very rich; mix all, put it into your hoop, with paste under it to save the bottom.

To make a very fine rich Plumb Cake.

Take four pounds of the finest flour well dried and sifted, six pounds of the best fresh butter, seven pounds of currants well washed, picked, and rubbed very clean and dry; two pounds of Jordan almonds, blanched and beat in a marble mortar, with sack and orange flower water, till they are very fine; take four pounds of eggs, leave out half the whites, and add three pounds of double refined sugar, beat and sifted through a lawn sieve, with mace, cloves, and cinnamon, of each a quarter of an ounce; three large nutmegs beat fine, a little ginger, of sack and brandy half a pint each, sweetmeats to your liking,

liking, lemon and citron; take a large broad pan, beat the butter to a cream before any of your ingredients go in, minding to beat it all one way, or it will turn to oil; put in the sugar, beat it well, and work in your almonds; let your eggs be well beat, put in, and beat all together till it looks white and thick; put in the brandy, sack, and spices, and shake your flour in by degrees; when your oven is ready, put in the currants and sweetmeats, and put into your hoop; it will take four hours baking in a quick oven.

Note.—As you mix it for the oven, you must be mindful to keep beating it all the time with your hand; and your currants, as soon as cleaned, must be put in a dish before the fire, that they may be warm when mixed. The above quantity bakes best in two hoops.

An ordinary Plumb Cake.

Take three pounds of flour, a little ale yeast, a pint of milk, a pound of sugar, a pound of butter, and a little all-spice; make it into dough before you put in the plumbs, and work in as many as you please.

To make a pound Seed Cake.

Take a pound of flour, one pound of fine powder sugar, one pound of butter, eight yolks and four whites of eggs, as much carraway seeds as you like; first beat up the butter to a cream with your hands, beating it one way lest it oil; then by degrees beat in your eggs, sugar, and flour, till it goes into the oven; bake it in a

quick oven, and it will take an hour and a quarter baking.

To make another Seed Cake.

Take two pounds of flour, two pounds of fresh butter rubbed well in, ten yolks and five whites of eggs, three spoonfuls of cream, and four spoonfuls of ale yeast; mix all together, put it before the fire to rise, then work in a pound of carraway comfits, and bake it in an hour and a quarter.

To make a rich Seed Cake.

Take five pounds of fine flour well dried, and four pounds of single-refined sugar beat and sifted; mix these together, and sift them through an hair sieve; then wash four pounds of butter in eight spoonfuls of rose or orange-flour water, and work the butter with your hands till it is like cream; beat twenty yolks and ten whites of eggs, and put them to six spoonfuls of sack; put in the flour, a little at a time, and keep stirring it with your hand all the time; you must not begin mixing it till the oven is almost hot, and after it is mixed let it stand some time before you put it into the hoop; when you are ready to put it into the oven, put to it eight ounces of candied orange peel sliced, with as much citron, and a pound and a half of carraway comfits; mix them well and put it into the hoop; it must be a quick oven, and two or three hours will be sufficient to bake the cake; after which you may ice it if you please.

To make little Currant and Seed Cakes.

Take two pouds of fine flour, one pound and an half of butter, the yolks of five or six eggs, one pound and an half of sugar, six spoonfuls of rose water, nine spoonfuls of sack, three spoonfuls of carraway seeds, two nutmegs, and one pound of currants; beat the butter with your hand till it is very thin, dry the flour well, put in the carraway seeds, and nutmegs finely grated; afterwards put them all into your batter, with the eggs, sack, and rose water; mingle them well together, put in the currants, let your oven be pretty hot, and as soon as they are coloured they will be enough.

To make Liquorice Cakes.

Take hysop and red-rose water, of each half a pint, half a pound of green liquorice, the outside scraped off, and then beat with a pestle; put to it half a pound of anniseeds, and steep it all night in the water; boil it with a gentle fire till the taste is well out of the liquorice; strain it, put to it three pounds of liquorice powder, and set it on a gentle fire till it is come to the thickness of cream; take it off, and put to it half a pound of white sugar-candy seered very fine; beat this well together for at least three hours, and never suffer it to stand still; as you beat it you must strew in double-refined sugar finely seered, at least three pounds; half an hour before it is finished, put in half a spoonful of gum-dragon steeped in orange-flower water; when it is very white then it is beat enough; roll it up with white sugar, and if you want it perfumed put in a pastil or two.

To make Nun's Cake.

Take four pounds of very fine flour, and mix with it three pounds of double-refined sugar, finely beat and sifted; dry them by the fire till your other materials are prepared; take four pounds of butter, beat it in your hands till it is very soft like cream, beat thirty-four eggs, leave out sixteen whites and take out the treads from all; beat the eggs and butter together, till it appears like butter, pour in four or five spoonfuls of rose or orange-flour water, and beat it again; then take your flour and sugar, with six ounces of carraway seeds; strew it in by degrees, beating it up all the while for two hours together; put in as much tincture of cinnamon or ambergris as you please: butter your hoop, and let it stand three hours in a moderate oven.

To make Saffron Cakes.

Take a quarter of a peck of fine flour, a pound and a half of butter, three ounces of carraway seeds, and six eggs; beat a quarter of an ounce of cloves and mace together very fine, a pennyworth of cinnamon, beat a pound of sugar, a pennyworth of rose water, a pennyworth of saffron, a pint and a half of yeast, and a quart of milk; mix all together lightly with your hands thus: first boil the milk and butter, scum off the butter, and mix it with the flour and a little of the milk, stir the yeast into the rest, and strain it; mix it with the flour, put in your seed, spice, rose water, tincture of saffron, sugar, and eggs; beat all up with your hands very lightly, and bake it in a hoop or pan, minding to butter the pan

pan well; it will take an hour and a half in a quick oven; you may leave out the seed if you chuse.

To make a rich Yeast Cake.

Take a quartern and a half of fine flour, six pounds of currants, an ounce of cloves and mace, some cinnamon, two nutmegs, about a pound of sugar, some candied lemon, orange and citron cut in thin pieces, a pint of sweet wine, some orange-flower water, a pint of yeast, a quart of cream, two pounds of butter melted and put in the middle; strew some flour over it, let it stand half an hour to rise, kneed it well together, let it stand some time before the fire, work it up well, put it in a hoop, and bake it two hours and a half in a gentle oven.

To make little Queen Cakes.

Take two pounds of fine flour, a pound and a half of butter, the yolks of six eggs, one pound and a half of sugar, six spoonfuls of rose water, nine spoonfuls of sack, two nutmegs, and two pounds of currants; beat the butter with your hand till it is very thin, dry your flower well, put in the sugar and nutmegs finely grated, and put them all into your batter, with the eggs, sack, and rose water: mingle them well together, put in the currants, let your oven be moderately hot, and they will be baked in a quarter of an hour; let your currants be nicely washed and cleaned.

Another

Another Way.

Take a pound of sugar, beat it fine, pour in the yolks and whites of two eggs, half a pound of butter, a little rose water, six spoonfuls of warm cream, a pound of currants, and as much flour as will make it up; stir them well together, and put them into your patty-pans, being well buttered; bake them in an oven, almost as hot as for bread, for half an hour; then take them out and glaze them, and let them stand but a little after the glazing is on to rise.

To make Marlborough Cakes.

Take eight eggs, yolks and whites, beat and strain them, and put them to a pound of sugar, beaten and sifted; beat these three quarters of an hour together, then put in three quarters of a pound of flour well dried, and two ounces of carraway seeds; beat all well together, and bake it in broad tin pans, in a brisk oven.

To make Uxbridge Cakes.

Take a pound of wheat flour, seven pounds of currants, half a nutmeg, and four pounds of butter; rub your butter, cold, well among the meal; dress the currants well in the flour, butter, and seasoning, and knead it with as much good and new yeast as will make it into a pretty high paste; usually two-pennyworth of yeast to that quantity; after it is kneaded well together, let it stand an hour to rise. You may put half a pound of paste in a cake.

To make Pepper Cakes.

Take a gill of sack and a quarter of an ounce of

of whole white pepper, put it in and boil it together for a quarter of an hour, then strain out the pepper, and put in as much double-refined sugar as will make it like a paste, then drop it, in what shape you please, on a tin plate, and let it dry itself.

To make Maudling Cakes.

Take a quarter of a peck of flour well dried before the fire, add two pounds of mutton suet tried and strained clear off, and when it is a little cool mix it well with the flour, some salt, and a very little all-spice beat fine; take half a pint of good yeast, and put in half a pint of water, stir it well together, strain it, and mix up your flour into a paste of a moderate stiffness, you must add as much cold water, as will make the paste of a right order, and make it into cakes about the thickness and bigness of an oat cake; have ready some currants clean washed and picked, strew some in the middle of your cakes between the dough, so that none can be seen till the cake is broke. You may leave the currants out if you do not chuse them.

To make Carraway Cakes.

To a pound of flour add a pound of new butter without salt, eight spoonfuls of good yeast, four spoonfuls of rose water, the yolks of three new-laid eggs, carraway seeds as many as you please, four ounces of sugar, and some ambergris; knead all into a paste, make it up into what form you please, and when they come out of the oven strew on sugar.

To make Almond Cakes.

Take a pound of double-refined sugar finely seered, a quarter of a pound of the best almonds laid in cold water all night and blanched; take the white of an egg, put to it a spoonful of rosewater, and beat it to the whiteness of snow, letting it stand half an hour; beat your almonds, putting thereto a spoonful of rose water, a little at once, and the same with the egg; when the almonds are well beat, put the sugar in by degrees, taking care not to wet the paste too much whilst you roll out the cakes; you must continue beating till all be used, and when your cakes are made, lay them severally on papers with some seered sugar over them; bake them in an oven as hot as for your sugar cakes.

To make Portugal Cakes.

Put a pound of fine sugar, a pound of fresh butter, five eggs, and a little mace, beaten, into a broad pan; beat it with your hands till it is very light, and looks curdling; then put thereto a pound of flour, and half a pound of currants very dry; beat them together, fill tin pans, and bake them in a slack oven. You may make seed cakes the same way, only put in carraway-seeds instead of currants.

To make Dutch Cakes.

Take five pounds of flour, two ounces of carraway-seeds, half a pound of sugar, and something more than a pint of milk, put into it three quarters of a pound of butter, then make a hole in

in the middle of the flour, and put in a pint of good ale yeast; pour in the butter and milk, and make these into a paste, letting it stand a quarter of an hour before the fire to rise; then mould and roll it into cakes pretty thin; prick them all over, or they will blister, and bake them a quarter of an hour.

To make Shrewsbury Cakes.

Take half a pound of butter, beat it to a cream, put in half a pound of flour, one egg, six ounces of loaf sugar, beat and sifted, half an ounce of caraway seeds mixed into a paste; roll them thin, and cut them round with a small glass, or little tins; prick them, and lay them on sheets of tin, and bake them in a slow oven.

Another Way.

Take two pounds of flour, a pound of sugar finely seered, and mix them together; take out a quarter of a pound to roll them in, then take four eggs well beat, four spoonfuls of cream and two of rose water; beat them well together, mix them with the flour into a paste, roll them into thin cakes, and bake them in a quick oven.

To make Banbury Cakes.

Take half a peck of fine flour, three pounds of currants, a pound and an half of butter, a quarter of a pound of sugar, a quarter of an ounce of cloves and mace, three quarters of a pint of ale yeast, and a little rose water; boil as much milk as will serve to knead it, and when it is almost cold, put in as much caraway seed as will thicken it;

work it all together at the fire, pulling it to pieces two or three times before you make it up.

To make Whetstone Cakes.

Take half a pound of fine flour, and the same quantity of loaf sugar seered, a pound of caraway seeds dried, the yolk of one egg, the whites of three, a little rose water, with ambergris dissolved in it; mix all well together, and roll it out as thin as a wafer; cut them with a glass, lay them on floured paper, and bake them in a very slow oven.

To make Bean Cakes.

Take an equal weight of fine sugar and blanched almonds cut in long narrow slices; slice some preserved orange, lemon, and citron peel; beat the white of a new laid egg, with a little orange flower water, to a high froth; put as much of the froth into sugar as will just wet it, and with the point of a knife build up your almonds, piling it round as high as you can upon a wafer; let some ambergris be in your sugar, and bake them after the manner of a manchet.

To make Gum Cakes.

Take gum dragon, let it lie all night in rose water till it is dissolved, have double refined sugar beaten and seered, and mix your gum and sugar together; make it up into a paste, then roll some up plain, and some with herbs and flowers; all the paste must be kept separately, the herbs and flowers must be beat small before you make them into paste; but you may use the juice of the flowers and herbs only; sweet marjorum,

jorum, red roses, marigolds, clove gilliflowers, and blue-bottle berries, all clipped from the white; when you have made all your colours ready, have to every one a little rolling-pin and a knife, or else the colours will mix; first lay a white and then a colour, then a white again, for two colours will not do well; so roll them up, and cut them the bigness of a six-pence, but in what form you please, minding that they are rolled very thin.

To make Honeycomb Cakes.

Boil your sugar to a candy height; then put in your flowers, which must be cut; have little papers with four corners ready; drop some of your candy on the papers, take them off when ready, and if they are rightly done they will look full of holes like honeycombs.

To make Lemon Cakes.

Take the best coloured lemons, scrape out the blacks, and grate off the peel clean: put the peel into a strainer, wet what sugar you think will serve, and boil it to a candy height; then take it off and put in the lemon peel; when it boils, take it off, squeeze in a little lemon juice, and drop them on buttered plates or papers; you may put in musk or ambergris if you please.

To make Lemon, Orange, and Flower Cakes.

Take sugar finely seered, and wet it with the juice of orange, or any flowers you fancy; there must be no more juice than will make your paste stiff and thick; set it upon the fire, when it begins to boil; drop it in little cakes, and they will

come off presently; scurvygrass done thus is good against the scurvy; if it boils you will spoil it.

To make Violet Cakes.

Beat your sugar, wherein gum hath been steeped, put in the violets and the juice, and so work it well together with seered sugar, and dry them in a stove.

To make Wormwood Cakes.

Take one pound of double refined sugar sifted, mix it with three or four eggs well beat, and drop in as much chemical oil of wormwood as you please; drop them on papers; you may have them of various colours, by pricking them with a pin and filling the holes with the colour; the colours must be kept separate in small gallipots; for red, take a drachm of cochineal, some cream of tartar, and as much alum; tie them up severally in little bits of fine cloth, and put them to steep in a glass of water two or three hours; when you want the colours, press the bags in the water, and mix some of it in a little white of egg and sugar; saffron for the yellow, prepared as the red; for green mix blue with the saffron; for blue, put powder blue in water.

To make a Pound Cake.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a thick cream; then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few caraways; beat it all well

well together for an hour with your hand, or a great wooden spoon; butter a pan and put it in, and then bake it an hour in a quick oven. For change, you may put in a pound of currants, clean washed and picked.

To make Butter Cakes.

Take a dish of butter and beat it with your hands till it is like cream, two pounds of fine sugar beat and sifted, three pounds of flour well dried, and mix the butter with twenty-four eggs, leave out half the whites, and then beat all together for one hour; when you are going to put it into the oven, add a quarter of an ounce of mace and a nutmeg beaten, a little sack and brandy, and seeds or currants, as you please.

To make Rice Cakes.

Take the yolks of sixteen eggs and beat them half an hour with a whisk, put to them three quarters of a pound of loaf sugar beat and sifted fine, and beat it well into the eggs; put in half a pound of the flour of rice, a little orange flower water and brandy, and the rinds of two lemons grated; then beat seven whites with a whisk for an hour, and beat all together for a quarter of an hour, then put them in small hoops, and bake them half an hour in a quick oven.

To make Prussian Cakes.

Dry half a pound of fine flour well, a pound of fine sugar beaten and sifted, seven eggs, and beat the whites and yolks separately, the peels of two lemons grated fine, and the juice of one and an half, and a pound of almonds beat fine with rose water;

water; as soon as the whites are beat to a froth put in the yolks, and every thing else, except the flour, and beat them together for half an hour; beat in the flour just before you put it into the oven.

To make Bath Cakes.

Take half a pound of butter, and rub it into a pound of flour; add one spoonful of good yeast, warm some cream, and make it a light paste, and set it to the fire to rise; when you make them up, take four ounces of caraway comfits, work part of them in, and strew the rest on the top; form them into round cakes, about the size of a French roll, bake them on sheet tins, and send them in hot for breakfast.

To make Gingerbread Cakes.

Rub one pound of butter into three pounds of flour, one pound of sugar, two ounces of ginger beat fine and sifted, and a large nutmeg grated; then take a pound of treacle, a gill of cream, warm them together, and make up the bread stiff, roll it out, and form it into thin cakes, or cut it round with a tea-cup or glass, or make it into nuts, of any form or shape you please; put it on oven plates, and bake it in a slack oven.

To make Cakes of Flowers.

Boil double refined sugar to a candy height, and strew in your flowers and let them boil once up; then with your hand lightly strew in a little double refined sugar sifted, and put it directly into little pans made of card, and pricked full of holes at the bottom; you must set the pans on a cushion, and when they are cold take them out.

To

To make a Cake, leaving out either Eggs, Sugar, or Butter.

Make your cake as you do the pound cake, leave out either the sugar, eggs, or butter; but then you must add thick cream instead of the butter; any of the three left out, the cake will be good.

To make Quince Cakes.

Take a pint of syrup of quinces and two quarts of raspberries picked, bruised, and rubbed through a coarse sieve, boil and clarify them together over a gentle fire, and as often as the scum rises skim it off; then add a pound and an half of sugar beat and sifted, and as much more boiled to a candy height, and pour it in hot; boil all up together, take it off the fire, keep it stirring till it is nearly cold; then spread it on plates, and cut it out in cakes of what shape you like, and dry them in a stove.

To make Savoy Cakes.

Take an equal weight of eggs and sugar; separate the yolks and whites; put the sugar to the yolks, with some lemon peel finely chopped, powder of orange flowers, or a spoonful of the water; beat up this well together, and also the whites, which mix with the yolks, stirring continually, and half as much weight of flour as of eggs; pour it in the vessel it is to be baked in, well rubbed with butter; bake it in a soaking oven about an hour and an half; if it is of a good colour, you may serve it without garnishing, if not, as it may be too brown, or too pale, glaze it with white sugar.

To

To make Sugar Cakes.

Take three pounds of fine flour, dried well and sifted, add two pounds of loaf sugar beaten and sifted; put in the yolks of four eggs, a little mace, a quarter of a pint of rose water, and, if you chuse, musk or ambergris may be dissolved in your sugar; mix all together, make it up to roll out, then bake them in a quick oven, and sift some sugar on them.

To make Cream Cakes.

Sift some double refined sugar, beat the whites of seven or eight eggs, shake in as many spoonfuls of the sugar, grate in the rind of a large lemon, drop the froth on a paper, laid on tin, in lumps, at a distance, sift a good deal of sugar over them, set them in a middling oven, the froth will rise, just colour them; you may put raspberry jam, and clap two bottoms together; set them in a cool oven to dry.

To make a Fashion Cake.

Mix a handful of flour with a pint of good cream, half a pound of beef suet, melted and sifted, a quarter of a pound of sugar powder, half a pound of raisins stoned and chopped, dried flowers of orange, a glass of brandy, a little coriander and salt; bake it as all other cakes, about an hour, and glaze or garnish it.

To make Puff Cakes.

Make some fine puff paste, roll it as thin as a crown piece, take a dish of the bigness of the cake you design to make, and place the same over

over the paste, which cut round; then put it on a sheet of paper, or a tin plate; make another round piece of paste in the same manner, cutting it in what figures you please; fill the first abbess either with a marmalade of apricots, or apples, or with a cream of pistachios, and cover it with your abbess cut out into figures; then bake your cake, and when done strew some fine sugar over it, and glaze it with a red hot fire shovel; put it in a dish, and serve it up either hot or cold; if it is filled with cream, serve it up always hot.

To make Sword Knots.

Make a second-best paste, and roll it very thin; cut it in thongs like ribbons, some with a knife, and some with a dented paste cutter, to make the scollop; fold them like a sword knot; wet the paste with eggs, where it should join together; bake them on a baking plate; and when ready to serve, garnish with currant jelly, apricot marmalade, frothed cream, or any thing else.

To make Lisbon Cake.

In order to make this cake, get four or five pounds of fine flour, make a good puff paste, and roll it as thin as a half-crown piece; then put over it a dish of the bigness of the cake you design to make, cut your paste round it, and put it upon a sheet of paper; cut out in the same manner seven or eight abbesses more, cutting one of them into several figures, to be placed on the top of your cake; let them be baked separately, then glaze the abbess cut out into figures, and make your cake as follows: put over one of these ab-

besses a laying of apricot marmalade; over this another abbess with a laying of currant jelly; then another abbess over the last with gooseberry jelly; continue after the same manner to place the rest of your abbesses, putting between them your several layings of preserved raspberries, apple jelly, &c. place on the top your figured and glazed abbess, so that the rest may not be seen: the cake must be glazed with a white, green, and cochineal colour glaze, that it may appear no more than one abbess. Make the glaze thus: beat together in an earthen vessel with a wooden spoon about a pound of powder sugar, the white of two eggs, and the juice of half a lemon; if this mixture proves to be too thin, put some more sugar in it; then divide this composition into three parts; in the first put nothing, but leave it white as it is; in the second, put a little cochineal, to make it red; and the third green, with some juice of spinach; glaze the cake from top to bottom, first with a streak of the white composition, then with a streak of the red, and afterwards with a streak of the green; following the same order till your cake is entirely glazed; dry the icing, by putting the cake for a little while in a warm oven, or before the fire, turning it round pretty often; then lay it on a dish and serve it up; it may be made as small or as large as you please.

To make a Cake in the Form of a Snail.

Get some puff paste and cream made after the same manner as has been before directed; it may be made either white or green; spread your paste the

the length of one or two yards, of the breadth of four or six fingers, and about the thickness of two crown pieces; put your cream in the middle of the whole length of it, and close the paste so that your cream may not run out, and make it in the shape of a sausage; then put it on paper well buttered, turning it round to imitate the form of a snail, and rub it with beaten eggs; bake it in a moderate oven, and glaze it.

To make white Loaves.

Take double refined sugar, a little musk, and ambergris, wet them with the white of an egg, beaten to a froth, to the thickness of a paste; when beaten and tempered well together with a wooden spoon, take as much as a filbert, made up and cut round the middle like a loaf; put them in the oven upon papers, taking care it be not too hot, for they must be perfectly white, only a little coloured at the bottom of the sugar; the longer they are beaten with the back of the spoon the better.

To make common Biscuits.

Beat up six eggs, with a spoonful of rose water, and a spoonful of sack; then add a pound of fine powdered sugar, and a pound of flour; mix these into the eggs by degrees, with an ounce of coriander seeds; shape them on white thin paper or tin moulds, in any form you please. Beat the white of an egg, and with a feather rub it over, and dust some fine sugar over them. Set them in an oven moderately heated, till they rise and come to a good colour; and if you have

no stove to dry them in, put them into the oven at night, and let them stand till morning.

To make Ratifia Biscuits.

Take four ounces of bitter almonds, blanch and beat them as fine as you can; in beating them, put in the whites of four eggs, one at a time, and mix it up with sifted sugar to a light paste; roll the cakes, and lay them on wafer paper, or tin plates; make the paste so light as to take it up with a spoon; then bake them in a quick oven.

To make Sugar Biscuits, a cheap Way.

Take one pound of fine flour, one pound of powder sugar, a few almonds blanched and pounded; mix these with six spoonfuls of rose water, and the yolks and whites of eight eggs beat a full hour; when well mixed, put it into small tin pans of various forms, and bake them only with the heat of the oven after the batch is drawn, and stop the oven very close.

To make Savoy Biscuits.

Take eight eggs, separate the whites from the yolks, and beat the whites till they are very high; then put your yolks in with a pound of sugar, beat this for a quarter of an hour, and when the oven is ready, put in one pound of fine flour, and stir it till it is well mixed; lay the biscuits upon the paper and ice them, only taking care the oven is hot enough to bake them speedily.

Another Way.

Take twelve eggs, leave out half the whites, beat them up with a small whisk, put in two or three

three spoonfuls of rose or orange flower water, and, as you beat it up, strew in a pound of double refined sugar well beat and finely sifted; when the eggs and sugar are as thick and white as cream, take a pound and two ounces of the finest flour that is dried, and mix with it; then lay it in long cakes, and bake them in a cool oven.

To make Naples Biscuits.

Put three quarters of a pound of very fine flour to a pound of fine sugar sifted; sift it three times, then add six eggs well beat, and a spoonful of rose water; when the oven is almost hot, make them, but take care that they are not made up too wet.

To make Sponge Biscuits.

Beat the yolks of twelve eggs for half an hour, then put in a pound and an half of fine sugar beat and sifted, whisk it well till you see it rise in bubbles, then beat the whites to a strong froth, and whisk them well with the sugar and yolks; beat in a pound of flour, with the rind of two lemons grated, butter your tin moulds, put them in, and sift fine powder sugar over them; put them in a hot oven, but do not stop the mouth of it at first; they will take half an hour baking.

To make Spanish Biscuits.

Beat the yolks of eight eggs for half an hour, then beat in eight spoonfuls of fine sugar, beat the whites to a strong froth, then beat them well with your yolks and sugar for half an hour; put in four spoonfuls of fine flour, and a little lemon peel

peel grated; bake them on papers in a moderate oven.

To make Drop Biscuits.

Beat the yolks of ten eggs, and the whites of six, with one spoonful of rosewater, half an hour, then put in ten ounces of loaf sugar beat and sifted; whisk them well for half an hour, then add one ounce of caraway seeds crushed a little, and six ounces of fine flour; whisk in your flour gently, drop them on wafer papers, and bake them in a moderate oven.

To make French Biscuits.

Having a pair of clean scales ready, in one scale put three new laid eggs; in the other scale as much dried flour as is equal in weight with the eggs; take out the flour, and as much fine powdered sugar; first beat the whites of the eggs up well with the whisk, till they are of a fine froth; put in half an ounce of candied lemon peel cut very thin and fine, and beat well; then, by degrees, put in the flour and sugar, slip in the yolks, and with a spoon temper it well together; shape your biscuits on fine white paper with a spoon, and throw powdered sugar over them; bake them in a moderate oven, not too hot, giving them a fine colour on the top; when they are baked, with a fine knife cut them off from the paper, and lay them in boxes for use.

To make Lemon Biscuits.

Take the whites of four eggs, and yolks of ten, beat them a quarter of an hour with four spoonfuls of orange flower water; add to it one pound of

of loaf sugar beaten and sifted; beat them an hour longer, stir in half a pound of dry flour, and the peel of a lemon grated off; butter the pan, seer some sugar over them as you put them into the oven, and when they are risen, take them out and lay them on a clean cloth; when the oven is cool put them in again on sieves, and let them stand till they are dry and will snap in breaking.

To make hard Biscuits.

Take half a peck of fine flour, one ounce of caraway seeds, the whites of two eggs, a quarter of a pint of ale yeast, and as much warm water as will make it into a stiff paste; form it into long rolls, bake them an hour, and the next day pare them round; then slice them into pieces about half an inch thick, dry them in the oven, draw and turn them and dry the other side, and they will keep a whole year.

To make iced Biscuits, the French Way.

Take the whites of eight, and the yolks of six eggs, put to them one pound of loaf sugar beat and seered, and beat them two hours; have ready fourteen ounces of fine flour double beat, sifted, and well dried in an oven, or over coals; when the oven is swept and your plates buttered, put in the flour as fast as you can mingle them together, and lay them upon the plates, putting a little musk and ambergris, finely beat, into them; you must be very quick after the flour is in, and set them in a quick oven; this will make twenty large ones, laying one spoonful out for each.

To make Orange Biscuits.

Take your oranges and water them two days, boil them tender, shift the water they are boiled in, and put them to another that is hot; when they are tender take them up, and put them in a cloth to dry, minding the meat be taken out of the oranges; then take their weight and half of double refined sugar, finely beaten; let your oranges be beat in a stone mortar, strew the sugar on them as they are beating, and when the pulp is very small, and the sugar taken up with beating, then take it out and lay it on glasses like your paste, minding to be quick in laying it out, for fear it should grow rough and dry too fast; set them in an oven after manchets, and keep them in a stove to dry; beat the pulp of your oranges very small, or else they will look rough, dark, tough, and harsh.

To make Anniseed Biscuits.

To every twelve pounds of dough put twenty ounces of butter, a pound of sugar, two ounces of anniseeds, with a little rose water, and what spice you think fit, and bake it in a moderate oven.

To make Nuns' Biscuits.

Take the whites of six eggs, and beat them to a froth, take also half a pound of almonds, blanch and beat them with the froth of the whites of your eggs as it rises; then take the yolks, with a pound of fine sugar; beat these well together, and mix your almonds with the eggs and sugar; put in a quarter of a pound of flour, with the peel of

of two lemons grated, and some citron finely shred; bake them in little cake pans in a quick oven, and when they are coloured, turn them on tins to harden the bottoms; but before you set them in the oven again, strew some double refined sugar on them finely sifted; remember to butter your pans, and fill them but half full.

To make Black Caps of Apples.

Pare them, lay them in your pan, strew a few cloves over them, a little lemon peel cut very small, and two or three blades of cinnamon, with some coarse sugar; cover the pan with brown paper, set them in an oven with the bread, and let them stand till the oven is cold.

To make Chocolate Almonds.

Take a pound of chocolate, finely grated, and a pound and an half of the best sugar, finely sifted; soak some gum dragon in orange flower water, and work them into what form you please; the paste must be stiff; dry them in a stove. You may write devices on paper, roll them up, and put them in the middle.

To make Wafers.

Take a pound of fine flour, and eight eggs, beat them well together; put in a penny loaf grated, one nutmeg, two glasses of sack, a spoonful of yeast, better than half a pound of melted butter, and as much milk as will make it a thick batter; let it stand three or four hours to rise; they must be well beaten, and when you have rolled them out thin, put them into any shape, and bake them.

Another Way.

Dry the flour very well, either in a silver or pewter bason, on a charcoal fire; stir it often that it may not burn, and when cold sift it through a hair sieve; then make a thin batter with cream, a little water, sack, cinnamon, and mace beaten and sifted, with double refined sugar; mix and beat all well together, and when your irons are clean and very hot, rub them with a little butter and a clean rag, then put them on and turn the irons, first one way and then another, till you think they are brown, which will be in a short time; take them off the irons, and roll them about your finger or a stick, and keep them in a tin pot near the fire; you must make them over a quick charcoal fire, or else they will not come off the irons whole.

To make Sugar Wafers.

Sift some fine sugar, put about two spoonfuls at a time in a small silver porringer or silver ladle; wet it with juice of lemon till it be a little thin; put in two drops of sack, with what perfume you like, throw it over a very slow fire; when a thin white skin rises, stir it, and drop it on square papers as broad as your hand: if you make coloured ones, mix the colours as you do lemons, and make them as thin as you can, which you must do by turning your papers up and down; make it run, and spread it with your fingers; about two spoonfuls will make three or four wafers; they do best upon thin papers, that you may turn them round, and work them together as is used to be done for sugar; place and pin

pin them up at one corner, in a warm place, till they are dry: it must not be in too hot a place when it comes off.

To make Bean or Almond Bread.

Take a pound of pure white almonds, and blanch them in cold water, taking care you pare not the almonds; take a pound of double refined sugar, beat and sifted; then do your almonds, and slice them the round way; as you cut them strew on sugar, stirring them altogether that they do not stick; be sure you have sugar to the last, and always stir them, for if they cleave to each other they will not be good; they must be put in an earthen bason; put in a small spoonful of caraway seeds, mingle these well together, and add a little gum-dragon dissolved in rose water and strained, put in also three grains of musk and ambergris, dissolved in fine sugar, and the froth of two eggs beaten with rose water; make your froth as light as you can, and put in two spoonfuls of fine flour; when these are well mixed, lay them on wafers as broad as macaroons, and the thickness of two flat almonds; open them with a knife or bodkin, lest two or three pieces stick together; lay them as hollow and low as you can to make them appear in the best manner, and the quicker you lay them out the more hollow they will be; put them in a well heated oven, minding they do not scorch, which will destroy their beauty; when they are half baked take them out, wash them with the white of an egg, scrape a little sugar over them, and let the egg be beaten to a froth, but let not your

sugar be too gross; set them into the oven about half an hour, then you may take them out, and when cold put them up.

Note.—You may lay out bean bread upon whole sheets of wafers, and cut round to their size; the quantity being, one pound of sugar, one pound of almonds, six sheets of wafers, and one pennyworth of gum-dragon. You may leave out either the musk or ambergris, if you please.

To make Tumbles of Almonds.

Take three ounces of almonds, blanch and cover them with a cloth from the air, beat them in a stone mortar very fine, and, as you beat them, drop in a little gum-dragon laid in sack, to keep them from oiling; when they are almost beaten enough, take the white of an egg beaten to froth, one pound of double refined sugar finely beaten, and put it in by degrees, working it with your hands till it is all in a paste; roll it out and bake it upon buttered plates, and set them in an hot oven.

To make Jumbles.

Take a pound of fine flour and half a pound of sugar beaten and seered, rub in a piece of butter the bigness of an egg, a little mace finely shred, the yolks of four eggs, and the whites of three of them; beat them with rose water and a few caraway seeds, make it up in paste, with cream, in what shape you please, and bake them: one pound of sugar and ten eggs make them extremely rich.

To

To make Lady Leicester's hollow Gumballs.

Take the white of three eggs, squeeze in the juice of a lemon, and the peel grated in; with a whisk beat it up to a froth, have ready half a pound of double refined sugar finely sifted, take off the froth as it rises, and put it into the sugar till it be wet and thick like paste, roll it into what form you please, lay them upon paper, and put them in a moderate hot oven.

To make Apricot Jumbles.

Take apricots, pare and slice them into a clean dish, set them on the fire, and with a wooden spoon bruise them so that the pulp may be small; dry them on the coals, stirring till they are dry and tough; lay them out in glasses in a stove, for two or three days, cut them out in long pieces and roll them into rounds and shapes like tumbles; they must be rolled in double refined sugar, and then dry them well in a stove.

To make Orange Tumbles.

Take four oranges, let the peels be large, with thick rinds; take out all the meat, and boil them in three several waters till they are tender, and the bitterness out of them; then squeeze them hard, dry them in a coarse cloth, beat them in a stone mortar till they are come to a pulp; then take as much double refined sugar, seered, as will work it into paste, and roll it into what shape you think proper.

To make Sugar Puffs.

Take the whites of ten eggs and beat them till they rise to a high froth; put it in a stone mortar,

tar, or wooden bowl, and add as much double refined sugar as will make it thick; put in some ambergris to give it a taste, and rub it round the mortar for half an hour; put in a few caraway seeds, take a sheet of wafers and lay it on as broad as a six-pence and as high as you can; put them in a moderate hot oven seven or eight minutes, and they will look as white as snow.

To make Seed Puffs.

Take gum-dragon and steep it in rose water; some double refined sugar, seer and wet it with some gum as stiff as paste; work it with a spoon till it becomes white, roll it out upon white paper very thin, and cut it out in shapes with a jigging-iron, and bake it in an oven, taking care not to scorch it.

To make Tumblets.

Take of fine sugar and flour one pound each, eight eggs, with their whites taken out, and beat the yolks with two spoonfuls of rose water; take the quantity of a walnut of butter, which, along with the eggs, put to half the quantity of sugar and flour, and mingle in the other half gradually. Some make tumblets thus: take a pound of sugar, and mix it to the white of an egg well beaten; put to it a little grated lemon peel, making it in little balls; put them upon round papers, and do them in a pan over the fire till they are enough.

To make Macaroons.

Take a pound of almonds, scald and blanch them, and throw them into cold water; dry them in

in a cloth, pound them in a mortar, and moisten them with orange flower water, or the white of an egg, lest they turn to oil; afterwards take an equal quantity of white powder sugar, the whites of four eggs, and a little milk; beat all well together, shape them round upon wafer-paper with a spoon, and bake them in a gentle oven on tin plates.

Another Way.

Take a quarter of a pound of almonds blanched, and three ounces of sugar seered; beat these together, with a little of the white of an egg and rose water, till it is thicker than batter; then drop it on wafer-paper and bake it.

To make brown Almond Gingerbread.

Take a quarter of a pound of blanched almonds, beat exceeding fine with water wherein gum-arabic has been steeped, with a few drops of lemon juice, as much cinnamon beat, and some ginger finely grated and seered, as to make it brown; make it sweet, and smooth it well, roll it out, and cut it in square cakes rolled very thin; dry it in a stove or before the fire.

Another Way.

Take three pounds of flour, a pound of sugar, a pound of butter rubbed in very fine, with two ounces of ginger, and a grated nutmeg; mix these with a pound of treacle and a quarter of a pint of cream warmed together; then make your bread stiff, roll them out, and make them in thin cakes, and bake them in a stove or oven.

To

To make Gingerbread.

Take a pound and an half of London treacle, two eggs beat, half a pound of brown sugar, one ounce of ginger beat and sifted, of cloves, mace, and nutmeg, all together, half an ounce; of very fine coriander and caraway seeds, half an ounce each; two pounds of butter melted, and mixed together; add as much flour as will knead it into a very stiff paste, and roll it out; cut it into what form you please, bake it in a quick oven on tin plates, and a little time will be sufficient.

Another Way.

Take three pounds of fine flour, the rind of a lemon dried and beat to powder, half a pound or more of sugar, and an ounce and an half of beat ginger; mix all these together, and make it stiff by adding and working in treacle; make it into what form you please; you may put candied orange peel and citron in it; butter the paper it is baked on, and bake it hard and firm.

To make Whigs.

Take a pound of butter cut in slices and put it into a pint of milk, set it on the fire till it is melted, and take a quarter of a peck of flour, with some cloves, mace and ginger; then beat four eggs, a quarter of a pint of good yeast, and three or four spoonfuls of sack; when the milk is as warm as though just come from the cow, mix all together to a paste, and let it lie half an hour to rise; then put to it a pound of caraway comfits, mould them into whigs, and bake them on papers;

papers; the oven must be very hot, and they will take a considerable time in baking.

To make light Whigs.

Take a pound and an half of flour, and mix it with a pint of milk made warm; cover it, and let it lie by the fire half an hour; then take half a pound of sugar and half a pound of butter, work them in the paste, and make it into whigs with as little flour as possible, and if the oven is quick they will rise very much.

To make Chocolate Puffs.

Take half a pound of chocolate grated, and a pound of double refined sugar beat fine and sifted; with the whites of two eggs make a paste, and have ready some more sugar to strew on the tins; turn the rough side upwards, and bake them in a slow oven; you may form the paste into any shape, and colour it with different colours.

To make Black Caps, the best Way.

Take a dozen and a half of very large French pippins, or golden rennets, cut them in half and lay them with the flat side downwards; lay them as close to each other as you can, press the juice of a lemon into two spoonfuls of orange flower water, and mix them altogether; shred some lemon peel into it, and grate some double refined sugar over it; put them into a quick oven, and half an hour's baking will be sufficient.

TARTS,

TARTS, CUSTARDS, CHEESE-CAKES, &c.

An apple tart is made the same way as a pie, but if to be eaten cold, make the short crust; which must be observed with all tarts intended to be eaten cold. If you use tin patties to bake in, butter them, and put a little crust all over them, or you will not be able to take them out; but if you bake them in glass or china, only an upper crust will be necessary, as you will not want to take them out when sent to table; lay fine sugar at the bottom, then your cherries, plumbs, or whatever you may want to put in them, and put sugar at the top. Currants and raspberries make an exceeding good tart, and do not require much baking. Cherries require but little baking; gooseberries, to look red, must stand a good while in the oven. Apricots, if green, require more baking than when ripe; quarter or halve ripe apricots, and put in some of the kernels. Preserved fruit, as damascenes and bullace, require but little baking; fruit that is preserved high should not be baked at all; but the crust should first be baked upon a tin the size the tart is to be; cut it with a marking-iron, or not, and when cold, take it off, and lay it on the fruit. Apples and pears intended to be put into tarts must be pared, cut into quarters, and cored; cut the quarters across again, set them on in a saucepan with as much water as will barely cover them, and let them simmer on a slow fire just till the fruit

fruit is tender; put a good piece of lemon peel into the water with the fruit, and then have your patties ready; lay fine sugar at bottom, then your fruit, and a little sugar at top; pour over each tart a tea-spoonful of the liquor they were boiled in; then put on your lid, and bake them in a slack oven. Apricot tarts may be made in the same manner, observing that you must not put in any lemon juice.

To make Rhubarb Tarts.

Take stalks of English rhubarb, that grow in the gardens, peel and cut it the size of gooseberries; sweeten it, and make them as you do gooseberry tarts. These tarts may be thought singular, but they are very fine ones and have a pretty flavour; the leaves of rhubarb are a fine thing to eat for a pain in the stomach, the roots for tincture, and the stalks for tarts.

To make Angelica Tarts.

Take the stalks, peel them, cut them into little pieces, pare some golden pippins or nonpareils, of each an equal quantity; first take away the parings of the apples and the cores, boil them in as much water as will cover them, with a little lemon peel and fine sugar till it is like a very thin syrup, then strain it off, and set the syrup on the fire again with the angelica, let it boil about ten minutes, when the crust is ready, lay a sliced apple and a layer of angelica, so on till the pattipans are full, and bake them, filling them first with the syrup.

To make a Raspberry Tart with Cream.

Roll out some thin puff paste, and lay it in a pattipan; lay in some raspberries, and strew over them some very fine sugar; put on the lid and bake it; cut it open, and put in half a pint of cream, the yolks of two or three eggs well beat, and a little sugar; let it stand to be cold before it is sent to bake.

To make Orange or Lemon Tarts.

Take six large oranges or lemons, rub them well with salt, put them in water for two days, with a handful of salt in it; change them into fresh water every day (without salt) for a fortnight, put them into a saucepan of water, and boil them for two or three hours till they are tender, cut them into half quarters, and then three corner-ways, as thin as possible; pare, quarter, and core six pippins, put them into a saucepan with a pint of water, boil them till they are tender, break them smooth with a spoon, and put the liquor and pippins to your oranges or lemons, with a pound of fine sugar, and boil all together for a quarter of an hour; if for an orange tart, squeeze in the juice of an orange; if for lemon, the juice of a lemon; put it into gallipots, and when cold tie paper over them: when you make the tarts, let your china or other pattipans be small and shallow, fill them nearly full, and put a thin puff paste over them, ice them, and bake them in a slow oven till the paste is done.

To make green Apricot Tarts.

Take green apricots, put some vine or cabbage leaves

leaves at the bottom of a preserving-pan, put them in, and cover them with spring water; put vine or cabbage leaves at the top; put a board or trencher on, to keep them under water, and scald them till they are yellow; then take them out, put them into cold water a minute, and take them out of the water; put vine or cabbage leaves at the bottom of your preserving pan, put them in, and cover them with cold spring water; put vine or cabbage leaves over them, set them at a good distance from the fire, and let them simmer up, but not boil; put them away all night in the pan and liquor, and the next morning they will be green; take them out, and put them into another pan, with as much of the liquor as will moisten them, sweeten them with fine sugar to your palate, give them a boil till the sugar is melted, and when they are cold make them into tarts, in china, earthen-ware, or tin pattipans, with what sort of paste you please, ice them, and bake them in a slow oven till the paste is done.

To make green Almond Tarts.

Gather the almonds off the tree before they begin to shell, and rub off the down with a coarse cloth; have a pan of spring water ready to put them in, as fast as they are done; put them into a skillet, cover them with spring water, and set them over the fire at a great distance till it simmers; change the water twice, and let them remain in till they begin to be tender; then take them out, and put them in a clean cloth, with another over them, and gently press them, to make them dry; then make a syrup with double refined

refined sugar, put them in, and simmer them a few minutes; repeat it the next day; put them into a stone jar, and cover them very close, for if the least air gets to them they will turn black; when you use them, put them into pattipans, and put either puff or tart paste over them; ice and bake them in a moderate oven.

To make Icing for Tarts.

Beat up the white of an egg to a high froth, with a paste brush put it on the top of the tarts, and sift on them fine powder sugar; before you put them in the oven sprinkle a little water over them. Or thus: beat up the white of an egg to a high froth, and put in two ounces of fine powder sugar; with a wooden spoon beat it well for a quarter of an hour, then with a knife lay it very thin over the tarts.

To make Apple or Pear Tarts.

Pare them first, then cut them into quarters, and take the cores out; cut each across again; throw them into a saucepan, with no more water in it than will just cover the fruit; let them simmer over a slow fire till they are tender; before you set your fruit on the fire, take care to put a large piece of lemon peel into the water; have the pattipans in readiness, and strew fine sugar at the bottom; then lay in the fruit, and cover them with as much of the same sugar as you think sufficient; over each tart pour a tea-spoonful of lemon juice, and three spoonfuls of the liquor in which they were boiled; then lay the lid over them, and put them into a slack oven. If

the

the tarts be made of apricots, &c. you must neither pare, cut, nor stone them, nor use lemon juice, which is the only difference between these and other fruits. Observe, with respect to preserved tarts, only lay in the preserved fruit, and put a very thin crust over them, and bake them as short a time as possible.

To make a Cream Tart.

Put into a stew-pan two spoonfuls of fine flour, with the yolks of six eggs, reserving the whites of them. Mix your flour in a quart of milk, and season it with sugar and a stick of cinnamon, keep it stirring with a ladle, and put in a good lump of butter; the cream being half done, put in some green lemon grated, some preserved lemon peel shred small, with some bitter almond biscuits, let the whole be thoroughly done; when ready, let it be cold, then put an abbess of puff paste in a baking pan, with a border of paste, and put your cream over it, mix it with some orange flower water and the whites of eggs beat up to a froth; take care not to over-fill your custard, and let it be done either in the oven or under the cover of a baking pan, with fire under and over; when ready and glazed with sugar, by means of a red-hot fire-shovel, serve it up hot.

To make a Pistachio Tart.

Get a pound of pistachio scalded, pound them and do them as been before directed; take three or four Savoy biscuits, moisten them a little with cream or milk, let them be handled like paste; then

then mix them, and proceed in the same manner as with almond tarts.

Another Way.

The pistachios being scalded and pounded, mix them with some pastry cream; strew over them sugar, rasped green lemon peel, and preserved lemon peel cut small; add the whites of six eggs beat up to a froth; do the rest as before.

Note.—The above two compositions with pistachios, are to be made use of with tarts, and in the following pastry.

To make a Chocolate Tart.

Put two spoonfuls of fine flour in a stew-pan, with the yolks of six eggs, reserve their whites, mix these with some milk, add a quarter of a pound of rasped chocolate, with a stick of cinnamon, some sugar, a little salt, and some rasped green lemon peel; let them be a little time over the fire, after which put in a little preserved lemon peel cut small, and having tasted whether it has a fine flavour, let it cool; when cold, mix this with the reserved whites of eggs beat up to a froth, doing the rest as before directed.

Another Way.

Put a spoonful of rice flower and a little salt into a pan, with the yolks of five eggs, a little milk, and mix them well together; then add a pint of cream, and as much sugar as is necessary; set it all to boil over a stove, taking care that

that it does not curdle; then grate some chocolate into a plate, dry it a little before the fire, and when your cream is boiled, take it off the fire, mix your chocolate well with it, and set it by to cool; sheet a tart-pan, put in your cream and bake it; when it is baked, glaze it with powdered sugar and a red-hot shovel; so serve it up.

To make a Cowslip Tart.

Take the blossoms of a gallon of cowslips, mince them very small, and beat them in a mortar; put to them a handful or two of grated Naples biscuit, and about a pint and an half of cream, boil them a little over the fire, then take them off, and beat them in eight eggs, with a little cream; if it does not thicken, put it over again till it does; take care that it does not curdle; season it with sugar, rose water, and a little salt; bake it in a dish or little open tartest: it is best to let your cream be cold before you stir in the eggs.

To make green Gooseberry Tarts.

You may either use them whole, or make a marmalade of them, with a good syrup; this last is the best method, for by this means you can easily judge how sweet they are; for the marmalade they ought to be stoned when they are pretty large.

To make Minced Pies.

Pare and core two pounds of golden pippins, two pounds of suet clean picked, and two pounds of raisins of the sun stoned; chop these separately very fine, add two pounds of currants

washed, dried, and rubbed very clean in a cloth; put these ingredients together into a large pan, strew in half an ounce of cinnamon beaten fine, a pound of lump sugar pounded, the peel of a lemon cut fine, the juice of a Seville orange, a gill of sack, and a gill of brandy; mix all well together, then put it close down in a pot, and lay over it writing paper dipped in brandy; when you make pies, add sweetmeats to them, if you chuse; but they are exceeding good without.

To make Minced Pies for Lent.

Boil six eggs hard, a dozen of golden pippins pared and cored, a pound of raisins of the sun stoned; chop these separately very fine; a pound of currants washed, cleaned, and rubbed in a cloth, two ounces of sugar pounded, an ounce of citron, and an ounce of candied orange, both cut small, a quarter of an ounce of beaten cinnamon, two cloves beat fine, and half a nutmeg grated, a gill of canary, and half a gill of brandy; squeeze in the juice of a Seville orange; mix these all well together, and press them close down into a pot for use.

To make Almond Custard.

Take half a pound of sweet Jordan almonds, and three bitter almonds, blanch and beat them very fine with orange flower water, and the yolks of six eggs well beat and strained, with a quart of sweet cream; mix all together, and sweeten it to your palate; set it over a slow fire, and keep it stirring one way till it be thick, then pour it into

into your cups, and if you would have it richly perfumed, put in a grain of ambergris.

To make Lemon Custard.

Beat the yolks of ten eggs, strain them, beat them with a pint of cream; sweeten the juice of two lemons, boil it with the peel of one; strain it; when cold, stir it to the cream and eggs till it nearly boils; or put it into a dish, grate over the rind of a lemon, and brown with a salamander.

To make Rice Custard.

Put a blade of mace and a quartered nutmeg into a quart of cream; boil it, then strain it, and add to it some whole rice boiled, and a little brandy; sweeten it, stir it over the fire till it thickens, and serve it up in cups or a dish: it may be eaten either hot or cold.

To make baked Custard.

Boil a pint of cream with mace and cinnamon; when cold, take four eggs, leaving out two of the whites, a little rose and orange flower water and sack, nutmeg and sugar to your palate; mix them well together, and bake them in china cups.

To make Orange Custard.

Take the juice of ten oranges, strain and sweeten them to your taste, dissolve your sugar in the juice over the fire; when cold, take six and twenty yolks of eggs, beat them well, and mingle them with a quart of cream; put the juice of ten oranges more in, and strain all together, stirring them all the time they are over the

fire, one way, for fear of curding; when it is of a good thickness pour it into your cups.

Another Way.

Take half the rind of a Seville orange, and boil it tender; beat it very fine in a mortar, and put to it a spoonful of brandy, a quarter of a pound of loaf sugar, the juice of a Seville orange, and the yolks of four eggs; beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream; keep beating them till they are cold, then put them in custard cups, and set them in an earthen dish of hot water; let them stand till they are set, then take them out, and stick preserved orange on the top: they may be served up either hot or cold.

To make Cream Custard.

Grate the crumb of a penny loaf extremely fine, and put it into a quart of cream, with half a pound of fresh butter, and the yolks of a dozen eggs; put to them as much sugar as you chuse, then let it thicken over the fire, make the custards shallow, and when they have stood half an hour in a slow oven, grate some loaf sugar over them, and serve them up.

To make a plain Custard.

Take a quart of cream or new milk, a stick of cinnamon, four laurel leaves, and some large mace, boil them all together; take twelve eggs, beat them well together, sweeten them, and put them in your pan; bake them, or boil them, stirring them all one way, till they are of a proper thickness; boil your spice and leaves first, and when

when the milk is cold, mix your eggs and boil it: you may leave out the spice, and only use the laurel leaves, or, in the room of that, four or five bitter almonds.

Another Way.

Take a quart of new milk, the yolks of six eggs, beat fine and strained, and half a small nutmeg grated; sweeten all to your palate, and either bake or boil them.

Another Way.

Boil a quart of cream, then sweeten it with fine powder sugar, and beat up the yolks of eight eggs, with two spoonfuls of orange flower water; stir all together, strain it through a sieve, set them on the fire, and keep them stirring all one way till they are of a proper thickness; then pour them into your cups, and put them soon after in a stew-pan, with as much water as will rise half up the cups, set the stew-pan over a charcoal fire, and let it simmer so as to have them of a proper thickness.

To make a Cream Posset.

Take twelve eggs, leave out two or three whites, take out all the treads, and beat them well into the bason you make your posset in; add half a pound of sugar, a pint of sack, and a nutmeg grated; stir it and set it on a chafing-dish of coals till it is more than blood warm; take a quart of sweet cream, when it boils pour it into a bason, cover it with a warm plate and a cloth, then set it on a chafing-dish of embers

bers till it be as thick as you wish, and strew on some fine cinnamon.

To make Cheesecakes.

Take a gallon of new milk, set it as for a cheese, and gently whey it; break it into a mortar, put to it the yolks of six eggs, and four of the whites; sweeten it to your taste, put in a nutmeg, some rose water, and sack; mix these together, set over the fire a quart of cream, and make it into a hasty-pudding; mix all together well, and fill your pattipans just as they are going into the oven, which must be ready immediately to receive them; when they rise well up, they are enough; make you paste; take about a pound of flour, and strew three spoonfuls of loaf sugar, beat and sifted, into it; rub in a pound of butter, one egg, and a spoonful of rose water, the rest cold fair water; make it into a paste, roll it very thin, put it into your pans, and fill them almost full.

Another Way.

Take tender curds, two gallons of milk, a quart of cream, and force the curd through a canvas strainer; add to this half a pound of good butter, a pint of cream, the yolks of twelve eggs, and two whites, put nutmeg, rose water, and salt to your own taste; mingle these well together, and add to this a pound of currants washed, plumped, and dried; mix them all together, put them into coffins, and bake them in an oven or hot stove.

Another

Another Way.

Take the curd of a gallon of milk, three quarters of a pound of fresh butter, two grated biscuits, two ounces of blanched almonds pounded, with a little sack and orange flower, half a pound of currants and seven eggs, some spice and sugar, beat them up in a little cream, till they are very light, and then make your cheesecakes.

To make Potatoe or Lemon Cheesecakes.

Take six ounces of potatoes, four ounces of lemon peel, four ounces of sugar, and four ounces of butter; boil the lemon peel till tender, pare and scrape the potatoes, boil them tender and bruise them; beat the lemon peel with the sugar, then beat them all together well, and let it lie till cold; put crust in your pattipans and fill them a little more than half; bake them in a quick oven half an hour, and sift some double refined sugar on them as they go in; this quantity will make a dozen small pattipans.

To make Mrs. Harrison's Cheesecakes.

For the paste use a quart of fine flour, or more, a pound of butter rubbed into the flour, with a quarter of a pound of sugar beat fine, two spoonfuls of orange flower water; make it into a paste and lay it in pattipans for the curd; take the yolks of twelve eggs beat in a pint of very thick cream; when the cream boils up put in the eggs, then take it off and put it in a cloth over a cullender; whey some new milk with runnet for the other curd, when you temper them together, take a pound of currants, three quarters of a pound

pound of butter, half a pound of sugar, a quarter of an ounce of nutmegs, four spoonfuls of rose water, and bake them quick.

To make Orange Cheesecakes.

Take half a pound of Jordan almonds, beat them very fine, and put to them a little sack or orange flower water, lest they turn to oil; the yolks of eight eggs, and three whites, three quarters of a pound of melted butter, and the rinds of two Seville oranges, grated and well beaten; mix these all together and sweeten it to your taste; the oven must be as quick as can be without burning them; and a very little time will bake them.

To make Rice Cheesecakes.

Take a pound of ground rice, and boil it in a gallon of milk, with a little whole cinnamon, till it be of a good thickness; pour it into a pan, and put about three quarters of a pound of fresh butter in it; let it stand covered till it is cold; then put in twelve eggs, and leave half the whites out, and a pound of currants, grate in a small nutmeg, and sweeten it to your own palate.

To make Bread Cheesecakes.

Having sliced a penny loaf as thin as possible, pour on it a pint of boiling cream, and let it stand two hours; take eight eggs, half a pound of butter, and a nutmeg grated; beat them well together, and put in half a pound of currants well washed and dried before the fire, and a spoonful of white wine or brandy; then bake them in pattipans or raised crust.

To

To make Cheesecakes the French Way, called Ramequins.

Take good Parmesan, or Cheshire cheese, melt it in a stew-pan with a bit of butter, and one or two spoonfuls of water; add as much flour as will make it pretty thick, and quit the sides of the pan, put it into another pan, and add eggs to it, one by one, mixing it well with a wooden spoon till it becomes pretty light and clear; add one or two pounded anchovies, and a little pepper; bake the cases singly upon a baking-plate, or in paper cases, of what shape you please; they require but a short time, and a soft oven, and must be served quite hot.

To make Citron Cheesecakes.

Boil a quart of cream, and when cold, mix it with the yolks of four eggs well beaten; set it on the fire and let it boil till it curds; blanch some almonds, beat them with orange flower water, put them into the cream, with a few Naples biscuits and green citron shred fine; sweeten it to your taste, and bake them in tea-cups.

To make Court Cheesecakes.

Boil a bit of butter in a little water and a little salt; thicken it with as much flour as it will take, stirring it on the fire constantly until it becomes quite a paste; then mix the eggs with it one by one, to make it almost as liquid as a thick batter; and mix some good cream cheese with it; bake it in good puff paste, coloured with yolks of eggs; serve it up either hot or cold.

To make Apple Fritters.

Take four yolks of eggs and two whites, beat them well together, and strain them; then take a pint of cream, make it hot, put to it half a quarter of a pint of sack, and half a pint of ale; when cool, put it to the eggs, and beat it well together; put in ginger, nutmeg, salt and flour to your liking; pare some pippins, slice them in, and fry them; they are proper for a side dish for supper.

To make Clary Fritters.

Beat two eggs well with one spoonful of cream, ratifia water, loaf sugar, and two spoonfuls of flour; grate in half a nutmeg; have ready washed and dried clary leaves, dip them in the batter, and fry them a nice brown; serve them up with quarters of Seville oranges laid round them, and good melted butter in a boat.

To make Raspberry Fritters.

Grate two Naples biscuits, pour over them half a gill of boiling cream, when it is almost cold, beat the yolks of four eggs to a strong froth, beat the biscuits a little, then beat both well together; put to it two ounces of sugar, and as much juice of raspberry as will make it a fine pink colour, and give it a proper sharpness, drop them into a pan of boiling lard, the size of a walnut; when you dish them up, stick bits of citron in some, and blanched almonds cut length-ways in others; lay round them green and yellow sweetmeats, and serve them up; they are a pretty corner dish for either dinner or supper.

To make Plumb Fritters with Rice.

Grate the crumb of a penny loaf, pour over it a pint of boiling cream, or good milk, let it stand four or five hours, then beat it very fine, put to it the yolks of five eggs, four ounces of sugar, and a nutmeg grated, beat them well together, and fry them in hog's lard; drain them on a sieve, and serve them up with white wine sauce under them. You may put currants in if you please.

To make Strawberry Fritters.

Make a paste with flour, a spoonful of fine oil, chopped lemon peel, half whites of eggs beat up, and white wine sufficient to make it pretty soft, and just ready to drop with a spoon; mix some large strawberries with it; and drop the size of a nutmeg in the hot fritter, for as many as you propose to make; be careful to take them out, in the same manner, as they are draining, and glaze them with sugar.

To make Rice Fritters.

Take some rice, wash it in five or six different waters, and dry it well before the fire; then beat it in a mortar, and sift it through a lawn sieve, that it may be very fine; you must have at least an ounce of it, then put it into a saucepan, wet it with milk, and when it is well incorporated with it, add to it another pint of milk; set the whole over a stove or a very slow fire, and keep it always moving; put in a little sugar, and some candied lemon peel grated, keep it over the fire till it is almost the thickness of a fine paste, flour

a peel, pour it on, and spread it about with a rolling pin; when it is quite cold, cut it into little pieces, taking care that they do not stick one to the other; flour your hands, and roll up your fritters handsomely, and fry them. When you serve them up pour a little orange flower water and sugar over them. These are very handsome to garnish or make a side dish with.

To make Orange Fritters.

Take one or two preserved oranges, which cut into as many pieces as you think proper; make a good thick batter, with sweet wine, and finish these as all others; the same may be done with lemon, bergamotte, or any other fruits.

To make Curd Fritters.

Take about a handful of curds, the same quantity of flour, ten eggs well beaten and strained, some sugar, cloves, mace and nutmeg beat, and a little saffron; stir all well together, and fry them quick, and of a fine brown.

To make Olive Fritters.

Make a thin puff paste, and cut it into small bits, in each put a little boiled cream, and mix a few pistachio nuts bruised; wet the borders with water or yolks of eggs, to pinch them close; fry them of a good colour; you may glaze them brown or white; these are also done with apples, marmalade, &c. either baked or fried.

To make Fritters in the Italian Fashion.

Boil a quarter of a pound of rice, very tender, in milk; when it is pretty thick, put in a little salt,

salt, some fine sugar, orange flowers preserved, and chopped green lemon peel, a handful of flour, and three whole eggs; mix it all well; add some currants, or a couple of good apples, peeled and cut in small bits; butter a sheet of paper, and put this preparation upon it singly, with a spoon, each about the size of a large nutmeg; put this sheet of paper into your pan, observing to have butter enough to prevent them burning when they quit the paper, take it out and continue frying them till they are of a good colour; take them out to drain upon a sieve; strew upon them a little powder sugar; and serve them as hot as possible.

To make Fritters in the English Fashion.

Beat up six whole eggs, with a good handful of flour, salt, fine sugar, green lemon peel chopped, orange flower water, macaroni-drops bruised, half a pint of good rich cream; rub the inside of a stew-pan with butter: boil this preparation slowly, between two fires, without stirring it; when it is simmered thick enough, turn it over upon a dish, and let it cool to harden; when you mean to use it, cut it in small pieces, and fry it of a good colour; finish as the last.

To make Almond Fritters.

Take half a pound of sweet almonds, and six or eight bitter ones, orange flowers, chopped lemon peel, sugar in proportion, a handful of flour, two or three whites of eggs; pound all together some time, with a few drops of water, or more whites of eggs, to make it of a proper suppleness,

pleness, to roll it in little balls; roll them in flour, to fry as force-meat bullets; stew a little fine powder sugar upon them; when they are ready to serve.

CREAMS, &c.

To make a Cream Curd.

Take a pint of cream, boil it with a little mace, cinnamon, and rose water, to make it sweet; when it is as cold as new milk, put in about half a spoonful of good runnet, and when it curds, serve it up in a cream dish.

To make Lemon or Orange Cream.

Squeeze nine lemons or oranges upon a pound and an half of double refined sugar, fourteen or fifteen spoonfuls of fair water, and set it on the fire till the sugar is all melted; put in the white of nine eggs, strain it, and set it on the fire again; stir it all the while, till you see it begins to thicken; then put in about four or five spoonfuls of orange flower water; take it off the fire, and put it into your glasses; cut some lemon peel in small strings, and lay it in the bottom, after being boiled tender; this must be done over a charcoal fire.

Another Way.

Take a pint of thick cream, set it on the fire, keep it stirring, and let it simmer; make it very sweet

sweet with double refined sugar, keep it stirring till itis pretty cool, then put in the juice of half a lemon, with the peel squeezed in to give it a fine bitter; keep stirring till it is cold, then stir it up high to bring a froth in the dish; this should be made early in the morning for dinner.

To make clear Lemon Cream.

Take a little hartshorn jelly, and put into it the peel of two lemons, taking care there is none of the white; set it over the fire, let it boil; take the whites of six eggs, and beat them well; take the juice of four lemons, grate in the peel to the juice, let it soak a little while, and afterwards put the juice and eggs together; put in such a quantity of double refined sugar as will sweeten it to your taste; let it boil very fast near a quarter of an hour, then strain it through a jelly bag, and as it runs through put it in again, till it is quite clear; after which take the peels of the lemons boiled in it, and cut them into each glass; stir it till it is half cold and put it into the glasses.

To make yellow Lemon Cream.

Grate off the peel of four lemons, squeeze the juice to it, let it steep four or five hours, strain it, put to it the whites of eight eggs and the yolks of two, well beaten and strained; add thereto a pound of double refined sugar, a quarter of a pint of rose water, and a pint of spring water; stir all these well together, set it on a quick fire, but let it not boil, and when it creams it is enough.

To make Orange Cream.

Take a fine clear Seville orange, pare the rind off

off very thin, squeeze the juice of four oranges, put them into a stew-pan, with half a pint of water and half a pound of fine powder sugar; beat the whites of five eggs, and mix into it; set them on a slow fire, stir it one way till it gets thick and white, then strain it through a gauze sieve, and stir it till it is cold; beat the yolks of five eggs very fine, mix all together in a stew-pan, put it over a slow fire, stirring it till it nearly boils; pour it into a bowl, and continue stirring it till it is nearly cold; then put it into your cups or glasses.

To make Spanish Cream.

Take three spoonfuls of flour of rice seered very fine, the yolks of three eggs, three spoonfuls of fair water, two spoonfuls of orange flower water, and mix them well together; then put to it one pint of cream, set it on a good fire, keep it stirring till it is of a proper thickness, and then pour it into your cups.

Another Way.

Take an ounce of isinglass cut small, dissolve it in half a pint of rose water, run it through an hair sieve, add to it the yolks of four eggs, beat and mixed with three quarters of a pint of cream, two sorrel leaves, and sugar to your taste; dip the dish in cold water before you put in the cream, then cut it out into what form you please, and serve it up.

To make Loaf Sugar Cream.

Take a pint of jelly of hartshorn, put in a little isinglass, make it thick with almonds or cream, which

which you please; sweeten it well, and put it into tin pots; let it stand till cold, and when you use it, dip the pan in warm water, and take it out whole.

To make Imperial Cream.

Take a quart of water, six ounces of hartshorn, put them into a stone bottle, and tie it close down, do not fill it too full, and set it in a pot of boiling water, or in an oven to bake; let it stand three or four hours, strain it through a jelly bag, and let it cool, having ready six ounces of almonds beat very fine; put into it as much cream as jelly, mix them together, strain the almonds and cream, and set all together over the fire till it be scalding hot; strain it into narrow bottom glasses, let them stand a whole day, and then turn them out; stick them all over with blanched almonds, or pine-apple seeds, laid in water a day before you peel them, and they will come out like a flower; then stick them on the cream.

To make Steeple Cream.

Put two ounces of ivory, cut very fine, and six ounces of hartshorn, into a stone bottle, fill it up with fair water to the neck; put in a little gum-arabic and gum-dragon, then tie the mouth of the bottle close, and set it in a pot of water, with hay at the bottom, and let it simmer for six hours; take it out, and let it stand an hour before you open it, for fear it should fly in your face; strain it through a fine sieve into a pan that it may cool; when it is cold, observe that it is of a very strong jelly; if it is not, put it into a

stew-pan, with two ounces of isinglass, let it simmer till the isinglass is dissolved; then take half a pound of sweet almonds, blanch and beat them fine in a mortar; and as you beat them, put in a little cream, to prevent their oiling, and afterwards mix them with a pint of thick cream; strain them through a fine sieve into a stew-pan, and put in a pint of jelly; sweeten it to your palate with fine powder sugar, set it over the fire till it is scalding hot, taking care that it does not boil; then take it off, and put a little amber into it; strain it through a sieve into a bowl, and let it stand a few minutes; have your steeple moulds ready, pour it in, let it stand till quite cold, and carefully turn it into a dish; garnish with currant jelly, sweetmeats, or any thing you chuse.

Another Way.

Take five ounces of hartshorn and two ounces of honey, put them into a stone bottle, and fill it up to the neck with fair water; put in a small quantity of gum-arabic and gum-dragon; tie up the bottle very close, set it in a pot of water with hay at the bottom, let it stand six hours; then take it out, let it stand an hour before you open it, then strain it, and it will be a strong jelly; take a pound of blanched almonds, beat them fine, and mix them with a pint of thick cream; let it stand a little, strain it, mix it with a pound of jelly, and set it over the fire till it is scalding hot; sweeten it to your taste with double refined sugar, take it off, put in a little amber, and pour it into small gallipots, like a sugar loaf at top; when it is cold pour them out, and lay cold whipt cream

cream about them in heaps, taking care it does not boil when the cream is in.

To make Almond Cream.

Take almonds blanched in cold water, beat them fine with rose water and ambergris steeped in them, take the yolks of six eggs, beat your cream, being boiled with mace; put in your almonds, and when well mingled, put in your eggs, taking care that they only simmer; when it is thick take it off; your cream must be an ale pint, half a pound of almonds, and six whites of eggs; garnish with gilded almonds and dried citron.

Another Way.

Blanch almonds, bruise them small in a mortar, and strain them through a strainer with fair water; strain them again with thick milk, and with a quarter of a pound of sugar; put them into a pot, add a little salt, and set it over the fire, stir it well, to prevent it burning to the pot; when it is boiled, take it from the fire, put a ladle of fair water into it, cover it with a dish, and let it stand; then a clean cloth of an ell long, let it be held strait, and cast the cream upon it with a ladle; draw from under the cloth, the water from the cream, pin the four corners together, and hang it up again.

Another Way.

Boil a pint of cream, beat an handful of almonds very fine with rose water; take the cream off the fire and put it to the almonds, stir them together and strain it; season it with rose water

and sugar, let it boil fast till it is thick, and serve it up.

To make Pistachio Cream.

Peel your pistachios, beat them very fine, and boil them in cream; if it is not green enough, add a little juice of spinach, thicken it with eggs, sweeten it to your palate, pour it into basons, and set it by till it is quite cold.

Another Way.

Take half a pound of pistachio nuts, break them, and take out the kernels; beat them in a mortar with a spoonful of brandy, put them into a tossing-pan, with a pint of cream, and the yolks of two eggs beat very fine; stir it gently over a slow fire till it is thick, but do not let it boil; then put it into a china soup-plate; when it is cold, stick some kernels, cut length-ways, all over it, and send it to table.

Another Way.

Take two ounces of isinglass, boil it in a pint of water, with a little lemon peel, and a small stick of cinnamon, till thoroughly dissolved; strain it through a fine sieve into a stew-pan, sweeten it with fine sugar, put in a pint of cream; break half a pound of pistachio nuts, beat them fine in a mortar with a little cream, rub them through a sieve, put them into a stew-pan, boil it gently, then pour it into a bowl, and let it remain till half cold; afterwards put it into what moulds you please, or deep cups; when quite cold, turn it out into a dish, and garnish to your fancy.

To make Rhenish Cream.

Cut two calves feet very small, put them into a saucepan, with two quarts of water, a stick of cinnamon, and a little lemon peel; boil them gently till they are reduced to less than a quart, strain it, and skim off the fat; put it into a stew-pan, with a little lemon peel, two laurel leaves, a few coriander seeds, and a little saffron; sweeten it with fine sugar to your palate, and let it boil up; beat the yolks of eight eggs very fine, take the cream off the fire and stir in the eggs well; put it over the fire a moment, taking care that it does not boil; strain it through a sieve, put in a gill of rhenish wine, stir it till it is half cold, then put it into moulds; when it is cold, turn it out into a dish, and garnish as you fancy.

Another Way.

Put over the fire a pint of rhenish wine, a stick of cinnamon, and half a pound of sugar; while this is boiling, take seven yolks and whites of eggs, beat them well together with a whisk, till your wine is half driven in them, and your eggs to a syrup; strike it very fast with the whisk till it comes to that thickness that you may lift it on the point of a knife, but be sure not to let it curdle; add to it the juice of a lemon, and orange flower water; pour it into your dish, garnish it with citron, sugar, or biscuit, and serve it up.

To make cold Cream.

Take a pint of sack or rhenish wine, and a good deal of fine sugar; beat fine a quart of good cream,

cream, and a lemon cut round, a little nutmeg and cinnamon, and a sprig of rosemary; pour them all together, let them stand a while, and beat them up with a rod till they rise; take it off with a spoon as it rises, lay it in a pot or glass, and then serve it up.

To make Codling Cream.

Take twenty fair codlings, core them, beat them in a mortar with a pint of cream, strain it into a dish, put into it some crumbs of brown bread, with a little sack, and dish it up. Gooseberry cream may be made in the same manner.

To make Sweetmeat Cream.

Take some good cream, and slice some preserved peaches, apricots, or plumbs into it; sweeten the cream with fine sugar, or with the syrup the fruit was preserved in; mix all well together, and put it into your bason.

To make Stone Cream.

Take a pint and an half of thick cream, boil in it a blade of mace and a stick of cinnamon, with six spoonfuls of orange flower water; sweeten it to your taste, and boil it till it is thick; pour it out, and keep it stirring till almost cold; then put in a small spoonful of runnet, and put it in your cups or glasses; make it three or four hours before you use it.

To make Clouted Cream.

Take a great quantity of new milk from the cow, and scald it in a kettle on a charcoal fire; when it is nearly ready to boil, take it off and

and stir it a little; lade it into a milk-pan, and let it stand at least twenty-four hours; divide the cream with a knife, as it stands upon the pan, and take it off with a skimmer, that the thin milk may run away; then lay it in a dish, one piece upon another, till your dish be as full as you please to have it; keep it twenty-four hours before you spread it.

To make Blanched Cream.

Take a quart of the thickest cream you can get, sweeten it with fine sugar and orange flower water; boil it, and beat the whites of twenty eggs with a little cold cream, take out the treads, and when the cream is near boiling, pour in your eggs, stirring it well till it comes to a thick curd; then take it up, and pass it through a hair sieve; beat it well till it is cold, and put it in dishes.

To make a rich Almond or Steeple Cream.

Put half a pound of good hartshorn into five pints of water, which will make a very strong jelly; let it boil away near half; strain it off through a jelly-bag; have ready six ounces of almonds beaten to a very fine powder, which must be carefully mixed up with one spoonful of orange flower water, and six or eight spoonfuls of very thick cream; then take near as much cream as you have jelly, and put both into a skillet, and strain in your almonds, sweeten it to your taste with double refined sugar; set it over the fire, and stir it constantly till it is ready to boil; take it off, and keep it stirring till it is near cold;

cold; then put it into narrow-bottomed drinking-glasses, in which let it stand a whole day; when you wish to turn it out, put your glasses into warm water for a minute, and it will turn out like a sugar loaf.

To make Chocolate Cream.

Take a quart of cream, a pint of white wine, and a little juice of lemon; sweeten it well, lay in a sprig of rosemary, grate some chocolate, and mix all together; stir it over the fire till it is thick, and pour it into your cups.

To make Raspberry Cream.

Take the whites of seven eggs, and seven spoonfuls of raspberry mash; which put into an earthen pan, and beat it well with a spoon, till it comes to a cream, or you think it looks white enough, then fill your glasses; this quantity will make about a dozen.

Another Way.

Take a quart of very ripe raspberries, or raspberry jam, rub them through a hair sieve to take out the seeds, mix it with a quart of good cream, sweeten it to your taste with fine powder sugar, and put in a spoonful of rose water; put it into a deep pan, and with a chocolate mill raise a froth; as the froth rises take it off, and put it on a sieve to drain; if you have not a chocolate mill, put it into a broad pan, and beat it with a whisk till the froth rises; as it rises take it off, and lay it on a sieve as before; when you have got as much froth as you want, put what cream remains into a deep china dish or bowl, and with a spoon put your

your froth upon it as high as you can, and stick a light flour in the middle, or pull the pips off some flowers, and put here and there over it.

To make Coffee Cream.

Roast one ounce of coffee, put it hot into a pint and an half of boiling cream; boil these together a little; take it off, put in two dried gizzards; cover this close, let it stand one hour, sweeten with double refined sugar; pass it two or three times through a sieve with a wooden spoon; put it into a dish with a tin on the top, set the dish on a gentle stove, put fire on the tin; when it has taken set it by; serve it cold. Tea cream is made in the same manner.

To make Barley Cream.

Boil a quantity of pearl-barley in milk and water till it is tender; then strain the liquor from it, put your barley into a quart of cream, and let it boil a little; then take the whites of five eggs, and the yolks of one, beaten with a spoonful of fine flour, and two spoonfuls of orange flower water; take the cream off the fire, mix in the eggs by degrees, and set it over the fire again to thicken; sweeten it to your taste, pour it into basons, and, when cold, serve it up.

To make Gooseberry Cream.

Take two quarts of gooseberries, put them into a saucepan, just cover them with water, scald them till they are tender, then rub them through a sieve with a spoon to a quart of pulp; have six eggs well beaten, make your pulp hot, and put in one ounce of fresh butter; sweeten it to your

taste, stir in your eggs, put it over a gentle fire till they are thick, but you must take care they do not boil; then stir in a gill of the juice of spinach, and when it is almost cold, stir in a spoonful of orange flower water or sack; pour it into basons, and when cold serve it up.

To make Lute Cream.

Boil a quart of new milk with a stick of cinnamon, a little lemon peel, and two or three laurel leaves; sweeten it to your taste; strain it through a sieve into another stew-pan, beat up the yolks of eight eggs, and the whites of two, with a little milk, very fine; stir the eggs into the milk, put it over a slow fire, and stir it one way till it is thick; pour it into a bowl, put two spoonfuls of rose or orange flower water into it, and stir it till it is cold; then put it into glasses or cups.

To make Whipt Cream.

Take a quart of cream, put it into a broad pan, with half a pint of sack, half a pound of fine powder sugar; beat up the whites of four eggs to a high froth, and put in, with some lemon peel cut thin; you may perfume it, if you please, with a little musk or ambergris tied in a bag, and steeped in the cream; whip it up well with a whisk, and, as the froth rises, put it into cups, glasses, or small basons; or you may put it over fruit tarts.

To make Hartshorn Cream.

Take four ounces of hartshorn shavings, and boil it in three pints of water till it is reduced to half a pint, and run it through a jelly-bag; put to

to it a pint of cream and four ounces of sugar, and just boil it up; put it into cups or glasses, and let it stand till it is cold; dip your cups or glasses in scalding water, and turn them out into your dish; stick sliced almonds on them; it is generally eaten with white wine and sugar.

To make Blanched Cream.

Season a quart of very thick cream with fine sugar and orange flower water; boil it, and beat the whites of twenty eggs with a little cold cream; strain it, and when the cream is upon the boil, pour in the eggs, stirring it well till it comes to a thick curd; then take it up, and strain it again through a hair sieve; beat it well with a spoon till it is cold, then put it into a dish.

To make Quince Cream.

Take as much cream as you think you will want, boil it with a little cinnamon and lemon peel; make it very sweet with sugar, strain it off, and let it get cold; put your quinces into boiling water, boil them quick, uncovered, till they are tender; pare and beat them very fine, rub them through a sieve, then put them into a mortar, and mix the cream well with them; put it into small basons or glasses, and serve it up.

To make Snow Cream.

Take a large deep dish, strew the bottom with fine sugar beat to powder; fill it with strawberries; take some sprigs of rosemary, stick a large one in the middle, and several round about, to resemble a tree; then take a quart of the thickest cream you can get, and the whites of eight or

ten eggs; whisk it up for half an hour, till you have made the froth very strong; let it stand ten minutes, then take off the froth, throw it over the tree, and cover the dish well with it; if it is done properly, it makes a grand pile in a dessert.

To make Ratafia Cream.

Boil six laurel leaves in a quart of thick cream; take them out, beat the yolks of five eggs with a little cold cream, and sugar to your taste; pour it into the cream, set it over the fire again and keep it stirring, but do not let it boil; pour it into china dishes, and when cold it is fit for use.

To make Currant Cream.

Bruise currants that are thorough ripe in boiled cream, put in beaten cinnamon, and sweeten it to your taste; then strain it through a fine sieve, and serve it up. You may do raspberries or strawberries the same way. It is best to sweeten the fruit before you put it to the cream, which should be almost cold before the fruit is put to it, else it is liable to curdle.

To make Cream of any preserved Fruit.

Take half a pound of the pulp of any preserved fruit, put it in a large pan, put to it the whites of two or three eggs beat together well for an hour, take it off with a spoon, and lay it heaped on the dish or glass salver, with other creams, or put it in the middle bason. Raspberries will not do this way.

To make Citron Cream.

Put a quart of cream into a stew-pan, with one ounce

ounce of isinglass, a stick of cinnamon, two laurel leaves, and a little lemon peel; sweeten it to your taste with fine sugar, boil it gently till the isinglass is dissolved, then strain it off; put it into a deep china dish, or small basons; cut some green citron in very thin small slices, wash it in rose water to raise the green colour, and when your cream is nearly cold, put in the citron, so that it may fall into the middle, and be covered with the cream at top, but not fall to the bottom; when cold, serve it up to table.

To make Burnt Cream.

Take a pint of cream, boil it with sugar and a little lemon peel shred fine; beat the yolks of six and the whites of four eggs separately; when your cream is cooled, put in the eggs, with a spoonful of orange flower water, and a spoonful of fine flour; set it over the fire, keep stirring it till it is thick, then put it into a dish; when it is cold, sift a quarter of a pound of sugar over it, hold a hot shovel over it, till it is very brown, and looks like a glass plate put over your cream.

To make Lemon Peel Cream.

Pare two lemons, squeeze to them the juice of one large, or two small ones; let it stand some time, then strain the juice to a pint of cream; add the yolks of four eggs beaten and strained; sweeten it, stir it over the fire till thick, and, if agreeable, add a little brandy.

To make Pompadour Cream.

Take the whites of five eggs, and after beating them into a strong froth, put them into a tossing-

pan,

pan, with two ounces of sugar, and two spoonfuls of orange flower water; stir it gently three or four minutes, pour it into a dish, and melted butter over it; send it in hot.

To make Newcastle Curd and Cream.

Take new milk, and put it in the bason you intend to go to table; let it stand till it turns to curds, which may be one or two days after; eat it with cream and sugar, and it is very fine: if the milk is good it will be two days turning.

To make Runnet Curd and Cream.

Take new milk and sweeten it, grate in nutmeg and the yellow rind of a lemon; put in runnet enough to turn it to curds, which, if covered, will be in about two hours; then, if there is a quart, pour over it half a pint of thick cream, and send it to table.

To make Almond Butter with Milk.

To a quarter of a pound of blanched almonds, well beat, put some new milk and rose water; take a quart of thick cream, and the yolks of twelve eggs beat well with a little of the cream; put the rest of the cream to them, then a quarter of a pint of new milk to the almonds, and strain it into the cream so often that there is no strength left; strain all together into a skillet, set it over a charcoal fire, and stir it till it comes to a tender curd; put it into a strainer, and hang it up till all the whey is run out; then take six ounces of fine sugar, well sifted, and a little rose water, and beat all into butter with a spoon.

To

To make Orange Butter.

Take the juice of twelve oranges, the yolks of eighteen eggs, double refined sugar sufficient to sweeten it to your taste, but not very sweet; set it over a slow fire, stirring it all one way till it grows thick; put in as much butter as the size of a walnut, and a little ambergris, keep it smooth with stirring; when it is thick put it into little china dishes, being dipt in water first, that it may turn out the easier.

To make Fairy Butter.

Take the yolks of two hard eggs, beat them in a marble mortar with a large spoonful of orange flower water, and two spoonfuls of fine sugar beat to powder; beat all to a fine paste, add a like quantity of fresh butter just taken out of the churn, and force it through a fine strainer full of little holes into a plate.

SYLLABUBS, BLANC-MANGE, FLUMMERY, &c.

To make Everlasting Syllabubs.

Take three pints of the thickest and sweetest cream you can get, a pint of rhenish, half a pint of sack, three lemons, near a pound of double refined sugar, beat and sift your sugar, and put it to the cream; grate off the yellow rind of three lemons, put that in, and squeeze the juice of three

three lemons into your wine; put that to the cream, beat all together with a whisk just half an hour, then take it up all together with a spoon, and fill your glasses.

Another Way.

Take a quart of the thickest cream you can get, make it very sweet with double refined sugar, finely beat; grate in the yellow rind of two large lemons; first fill your glasses one-third full of sack, or any white wine sweetened, a little juice of orange just to give it a pleasant tartness, then with a whisk beat it up well to a froth, take the froth, and with a spoon put it in your glasses as high as you can fill them, keep it whisking up as long as it will froth, and put it in the glasses; if your cream is thin, beat up the yolk of an egg.

To make a Mock Syllabub.

Take a pint of sack and a pint of red port, the juice of a large lemon and a Seville orange; grate in the yellow rind of one of the lemons, and a little nutmeg; make it pretty sweet with fine sugar; take two quarts of new milk from the cow, make it blood-warm, put it in a jug with a spout, hold it high, and pour it in as if milked from the cow; when it has stood five minutes, have ready a pint of good warm cream, and pour that all over in the same manner; it will be best to eat directly, but very good two or three hours after.

To make a Syllabub under the Cow.

Put a bottle of either red or white wine, ale or cyder,

cyder, into a china bowl, sweeten it with sugar, and grate in some nutmeg; then hold it under the cow, and milk into it till it has a fine froth at the top; strew over it a handful of currants, clean washed and picked, and plumped before the fire. You may make this syllabub at home, by having new milk made as warm as from the cow, and pouring it out of a tea pot, or any other vessel with a spout, holding your hand very high.

To make Lemon Syllabubs.

Take a quarter of a pound of loaf sugar in one piece, and rub it on the rind of two lemons till you have got all the essence out of them, then put the sugar into a pint of cream and a gill of mountain wine, squeeze in the juice of both the lemons, and let it stand for two hours; then whip it with a whisk, or mill it with a chocolate mill, and as the froth rises take it off, and put it on a sieve to drain; let it stand all night, then put the clear into the glasses, and with a spoon put on the froth as high as you can.

To make Blanc-mange with Isinglass.

Put an ounce of picked isinglass to a pint of water; put to it a bit of cinnamon, and boil it till the isinglass is melted; put to it three quarters of a pint of cream, two ounces of sweet almonds, and six bitter ones, blanched and beaten, and a bit of lemon peel; sweeten it, stir it over the fire, and let it boil; strain it, stir it till it is cool, squeeze in the juice of a lemon, and put it into what moulds you please; turn it out, garnish with currant jelly and jam, or marmalade,

quinces, &c. If you choose to have your blanc-mange of a green colour, put in as much juice of spinach as will be necessary for that purpose, and a spoonful of brandy; but it should not then retain the name of blanc-mange, (white food,) but *verde-mange*, (green food): if you would have it yellow, dissolve a little saffron in it; you should then call it *jaune-mange:* or you may make it red, by putting a bit of cochineal into a little brandy, let it stand half an hour, and strain it through a bit of cloth; it is then intitled to the appellation of *rouge-mange.* Always wet the mould before you put in the blanc-mange. It may be ornamented, when turned out, by sticking about it blanched almonds sliced, or citron, according to fancy.

To make clear Blanc-mange.

Take a quart of strong calf's foot jelly, skim off the fat, and strain it, beat the whites of four eggs, put it into a jelly-bag, and run it through several times till it is clear; beat one ounce of sweet almonds, and one of bitter, to a paste, with a spoonful of rose water squeezed through a cloth; mix it with the jelly, and three spoonfuls of very good cream; set it over the fire again, and keep stirring it till it is almost boiling; pour it into a bowl, and stir very often till it is almost cold; then wet your moulds and fill them.

To make Blanc-mange with a preserved Orange.

Fill your orange with blanc-mange; and, when cold, stick in it long slips of citron, like leaves; pour blanc-mange in the dish; when cold, set the

the orange in the middle; garnish with preserved or dried fruits: or you may pour blanc-mange into a mould like a Turk's cap, lay round it jelly a little broken; put a sprig of myrtle, or small preserved orange on the top.

To make Almond Flummery.

Boil three ounces of hartshorn in two quarts of spring water; let it simmer over the fire six or seven hours, till half the water is consumed; or else put it in a jug, and set it in the oven with household bread; strain it through a sieve, and beat half a pound of almonds very fine, with a quantity of orange flower water; when they are beat, mix a little of your jelly with it, and some fine sugar; strain it with the rest of the jelly, stirring it till it is a little more than blood-warm; then pour it into your basons or cups, and when you use them stick in almonds cut small.

To make Isinglass Flummery.

Put six ounces of isinglass into a quart of new milk, sweeten it, set it over the fire, and keep it stirring one way all the time, till it is jellied; pour it into your basons, and when cold turn it out; you may put in orange flower water if you chuse.

To make Oatmeal Flummery.

Take oatmeal, steep it in pure clean water till it turns sour; stir it every day, strain it, and put it in a kettle over the fire; keep stirring it with a stick one way all the time, till it is as thick as hasty-pudding; then pour it into your basons,

and when cold turn it out; you may eat it with milk, ale, or wine, sweetened.

To make a pretty Sort of Flummery.

Put three large handfuls of oatmeal ground small into two quarts of fair water, let it steep a day and night, then pour off the clear water, and put the same quantity of fresh water to it; strain it through a fine hair sieve, and boil it till it is as thick as hasty-pudding; stir it all the while that it may be very smooth; when you first strain it, before you set it on the fire, put in one spoonful of sugar, and two of good orange flower water; when it is boiled enough, pour it into shallow dishes for use.

To make Hartshorn Flummery.

Put half a pound of hartshorn shavings into a saucepan with three pints of water, boil it gently till reduced to a pint, strain it into a bason, and set it by to cool; boil a pint of thick cream, and let it get cold; put the jelly on, and make it blood-warm; put the cream to it, with a gill of white wine, two spoonfuls of orange flower water, sweeten it with fine sugar, and beat it till well mixed; dip your moulds or cups in cold water, then put in the flummery; when it is cold, turn it out into a dish, and mix a little cream, white wine, and sugar together, and pour it into the dish; cut a few blanched almonds in long slips, and stick in the top of the flummery.

Another Way.

Put four ounces of hartshorn shavings into a saucepan with two quarts of spring water, let it simmer

simmer over the fire till reduced to a pint; or put it into a jug, and set it in the oven with houshold bread; strain it through a sieve into a stew-pan, blanch and beat half a pound of sweet almonds with a little orange flower water, mix a little of your jelly in, and fine sugar enough to sweeten it; strain it through a sieve to the other jelly, mix it well together, and when it is blood-warm put it into moulds or half-pint basons; when it is cold, dip the moulds or basons in warm water, and put them into a dish; mix some white wine and sugar together, and pour into the dish; you may stick almonds in, if you please.

To make Welch Flummery.

Put a little isinglass to a quart of stiff harts-horn jelly; add to it a pint of cream, a little brandy, and some lemon juice and sugar; boil this till it is thick, then strain it; you may, if you please, add three ounces of almonds, blanched and beaten; about ten bitter ones.

To make Yellow Flummery.

Beat and open two ounces of isinglass, put it into a bowl, and over it a pint of boiling water; cover it up till it is almost cold; add a pint of white wine, the rind of one, and the juice of two lemons, the yolks of eight eggs, well beat, and sweetened to your taste; then put it into a tossing-pan, and continue stirring it; when it boils, strain it; and, when almost cold, put it into moulds or cups.

To make Solomon's Temple in Flummery.

Having made a quart of stiff flummery, divide it

it into three parts; make one part of a pretty thick colour, with a little cochineal bruised fine, and steeped in French brandy; scrape one ounce of chocolate very fine, dissolve it in a little strong coffee, and mix it with another part of your flummery to make it a light stone colour; the last part must be white; then wet your temple mould, and fix it in a pot to stand even; fill the top of the temple with red flummery, for the steps, and the four points with white; then fill it up with chocolate flummery; let it stand till the next day, loosen it round with a pin, and shake it loose very gently, but do not dip your mould in warm water, as it will take off the gloss, and spoil the colour; when you turn it out, stick a small sprig, or flower stalk, down from the top of every point, which will strengthen them, and make them look pretty; lay round it rock candy sweetmeats. It is proper for a corner dish for a large table.

To make French Flummery.

Take a quart of cream, and half an ounce of isinglass beat fine, and stir them together; let it boil softly over a slow fire a quarter of an hour, stirring it all the time; then take it off the fire, sweeten it to your palate, and put to it a spoonful of rose and orange flower water; strain it, pour it into glasses or basons, and when cold turn it out and lay round it baked pears.

ORNAMENTS

ORNAMENTS FOR GRAND ENTERTAINMENTS.

To make Sugar of Roses, in Figures.

Clip off the white from the red bud, and dry it in the sun; to one ounce of which, finely powdered, take one pound of loaf sugar; wet the sugar in rose water, (but if in season, the juice of roses) boil it to a candy height, put in the powder of roses, and the juice of a lemon; mince all well together, put it on a pie plate, and cut it into lozenges, or make it into any figures you please, as, men, women, or birds; and if you want ornaments in your dessert, you may gild or colour them, as in the wormwood cakes.

To make a grand Trifle.

Take a very large deep china dish, first make some calves-foot jelly, with which fill the dish about half the depth; when it begins to jelly, have ready some Naples biscuits, macaroons, and the little cakes called matrimony; break an equal quantity of these in pieces, and stick them in the jelly before it be stiff, all over very thick; pour over that a quart of thick sweet cream, then lay all round, currant jelly, raspberry jam, and some calves-foot jelly, all cut in little pieces, with which garnish your dish thick all round, intermixing them, and lay on them macaroons and the little cakes, being first dipped in sack; then take two quarts of the thickest cream you can get, sweeten it with double refined sugar, grate into it the rind of three large lemons, and beat

beat it up with a whisk; take off the froth as it rises, and lay it in your dish as high as you can possibly raise it.

To make Calves-foot Jelly for the above Dish.

Take four calves feet, set them on the fire in a saucepan, or pot, that will hold two gallons of water, and let them boil till they come to pieces, or two parts wasted, or till the jelly, by taking a little out, be as stiff as glue; strain it through a sieve, when cold take off the fat at top; then take two quarts of this jelly, one quart of mountain wine, the juice of six large lemons, half a pound of double refined sugar, and the whites of six eggs, beat to a froth; mix all together, let it boil, and run it through a jelly-bag into a bowl, on a good quantity of lemon peel; throw what quantity you want into your dish, and pour the rest into another dish, so that you may cut it out when cold to garnish your trifle with.

To make a Floating Island.

Take a quart of very thick cream, sweeten it with fine sugar, grate in the peel of two lemons, and half a pint of sweet white wine; whisk it well, till you have raised all the froth you can, pour a pint or quart of thick cream into a china dish, according to its depth; take two French rolls, slice them thin, and lay them over the cream as light as you can; then a layer of fine calves-foot or hartshorn jelly; roll them over the currant jelly, then put the French rolls, and whip up your cream, lay it on as high as you can, and what remains pour into the bottom of the

the dish; garnish the rim of your dish with different sorts of sweetmeats, jellies, and ratafia cakes; this looks very ornamental in the middle of the table.

To make a Hedge Hog.

Blanch two pounds of almonds, beat them well in a mortar, with a little canary and orange flower water, to keep them from oiling; make them into stiff paste, and beat in the yolks of twelve eggs, leave out five of the whites, put to it a pint of cream, sweetened with sugar; put in half a pound of sweet butter melted, set it on a furnace or slow fire, and keep it constantly stirring till it is stiff enough to be made into the form of an hedge-hog; then stick it full of blanched almonds, slit and stuck up like the bristles of an hedge-hog; put it into a dish; add a pint of cream, and the yolks of four eggs beat up; sweeten with sugar to your palate; stir them together over a slow fire till it is quite hot; then pour it round the hedge-hog in a dish, and let it stand till it is cold, and serve it up: or a rich calves-foot jelly made clear and good, poured into the dish round the hedge-hog: when it is cold, it looks pretty, and makes a neat dish: or it looks handsome in the middle of a table for supper.

To make a floating Island of Apples.

Bake or scald eight or nine large apples; when cold, pare them, and pulp them through a sieve; beat this up with fine sugar; put to it the whites of four or five eggs that have been beaten, with

a little rose water; mix it a little at a time, and beat it till it is light; heap it on a rich cold custard, or on jelly.

To make a floating Island of Chocolate.

Take the whites of two eggs, and mix them up with two ounces of chocolate scraped; pile it on a thin custard or jelly.

To make a dessert Island.

Form a lump of paste into a rock three inches broad at the top, colour it, and set it in the middle of a deep china dish; set a cast figure on it, with a crown on its head, and a knot of rock candy at its feet; then make a roll of paste an inch thick, and stick it on the inner edge of the dish, two parts round; cut eight pieces of eringo roots, about three inches long, and fix them upright to the roll of paste on the edge; make gravel walks of shot comfits round the dish, and set small figures in them; roll out some paste, and cut it open like Chinese rails; bake it, and fix it on either side of the gravel walks with gum, and form an entrance where the Chinese rails are, with two pieces of eringo root for pillars.

To make artificial Fruit.

First take care, at a proper time of the year, to save the stalks of the fruit with the stones to them; then get some neat tins made in the shape of the fruit you intend to make, leaving a hole at the top to put in the stone and stalk, so contrived as to open in the middle to take out the fruit; you must also have a frame of wood to fix them in; in making the tins, care must be

be taken to have them extremely smooth in the inside, lest by their roughness they mark the fruit; as also that they are made of exact shape to what they represent, for a defect in either will give deformity to the artificial fruit; then take two cow heels and a calf's foot, and boil them in a gallon of soft water to rags; when you have a full quart of jelly, strain it through a sieve, put it in a saucepan, sweeten it, put in some lemon peel, with perfume, and colour it to the fruit you intend to imitate; stir all together, give it a boil, and fill your tins; put in your stones and the stalks just as the fruit grows; when the jelly is quite cold, open your tins for the bloom, and carefully dust powder blue.

To make Moonshine.

Take the shapes of a half moon and five or seven stars; wet them, and fill them with flummery; let them stand till they are cold, then turn them into a deep china dish, and pour lemon cream round them, made thus: take a pint of spring water, put it to the juice of three lemons, and the yellow rind of one lemon, the whites of five eggs, well beaten, and four ounces of loaf sugar; then set it over a slow fire, and stir one way till it looks white and thick; if you let it boil it will curdle; then strain it through a hair sieve, and let it stand till it is cold; beat the yolks of five eggs, mix them with your whites, set them over the fire, and keep stirring it till it is almost ready to boil, then pour it into a bason; when it is cold, pour it among the moon and stars; garnish with flowers. It is a proper

dish for a second course, either for dinner or supper.

To make a Fish Pond.

Fill your large fish moulds and six small ones with flummery; take a china bowl, and put in half a pint of stiff clear calves-foot jelly; let it stand till cold, and lay two of the small fishes on the jelly, the right side down; put in half a pint more jelly, let it stand till cold, and lay in the four small fishes across one another, that, when you turn the bowl upside down, the heads and tails may be seen; then almost fill your bowl with jelly, and let it stand till cold; lay in the jelly four large fishes, fill the bason full with jelly, and let it stand till the next day; when you want to use it, set your bowl to the brim in hot water for one minute; take care that you do not let the water go into the bason; lay your plate on the top of the bason, and turn it upside down; if you want it for the middle, turn it upon a salver; be sure you make your jelly very still and clear.

DRAGEES.

To make French Dragees.

Take any quantity of almonds, put them a short time in the oven to dry; then put them in the tossing-pan over a small fire, and keep stirring them till they are warm; take a quarter of a pound of

of gum-arabic, which dissolve on the fire with a little water; when the gum is dissolved, add to it a little clarified sugar, and boil them together a short time; then put some of that mixture in the tossing-pan with your almonds, keep stirring till the almonds are dry; when dry, add a little gum to them, and do the same till they are dry again, and continue so doing till you have used all your gum; then add as much clarified sugar as will cover the almonds, and boil it a little; stir your almonds till you see they are well covered; you must take care to stir them continually, and to keep always an equal fire under your tossing-pan; when you see the almonds are well covered, take a little clarified sugar light, that is, where there is more water than sugar, diminish your fire, and give your almonds three or four washes over with the sugar in moving them, to make them slip to and fro in the pan; you may even sleek them in the pan with your hand till they begin to be dry; then continue to sleek them with the pan; and take them off and set them in the stove to dry.

To make Coriander Dragees.

Take any quantity of coriander seeds, put them in the tossing-pan over the fire, and let them warm; when they are warm, throw in about half a glass of vinegar, stir them well till they are dry; have clarified sugar, which boil in another pan, and proceed as directed for the almonds, till you see the corianders are covered to the size you want to have them; when that is done, take the corianders out from the pan, wash them well, and

and put them in again, and stir them well till they are all warm, then have clarified sugar, which boil to the first degree; when this is done, put it in an instrument of copper, made on purpose for the operation, and at the bottom of which there is a little hole, hang it up by a packthread string, that the sugar may fall from about a yard height into the pan where the corianders are; while the sugar falls into your pan keep stirring well your corianders, till you see they are well pearled over or rough and grainy; when they are sufficiently so, take them out and place them in the stove to finish drying.

To make Cinnamon Dragees.

Take any quantity of cinnamon, put it to soak in water for one day, then take it out and cut it length-ways into small fine pieces; put it in your pan and just heat it over a gentle fire, then take clarified sugar, which must be warm, and put a little of it in your pan; then stir it about with your hands, that those bits should not stick to each other till it is dry; give your cinnamon thus two or three bodies by keeping stirring with your hands till it is pretty well covered; afterwards continue to add sugar to it occasionally till you have brought it to the size you would have it; then proceed for the rest as directed for the coriander, till it has done pearling, when you may put it in the stove to finish drying.

To make Cardamum Dragees.

Take any quantity of cardamums, put them in the oven to dry; when they are well dried, take them

them off the fire, and pick all the seeds out of them; clean them well, and part all the grains, for they frequently stick together; when the seed is well cleaned, put it in the preserving pan; and, except the gum, which you will not have occasion to make use of, proceed as before directed for the almonds.

To make Caraway Seed Dragees.

Take any quantity of caraway, put it in the preserving pan, and when it is quite warm put in clarified sugar a little at a time, stirring it occasionally till it is of what size or bigness you wish to have it; then proceed as directed for the almonds, with respect to the managing of them from that time to the putting of them in the stove to dry.

To make Violet Dragees.

Take one ounce of gum-dragon, which set to soak in half a pint of water, for twenty-four hours; then pass it through a cloth, and put it in the mortar; first pound it alone to make it whiten, then add to it some powdered sugar, and continue to pound it in, adding sugar at intervals, till your paste rises very high, and sticks to your powder; then take it off and put it in a bowl, cut a bit of it, and fill it with powdered sugar till you can handle it without its sticking to your fingers; then add to it violet powder, and take a bit with your fingers, which roll and dress of the size of half a corn of rice; put the other in a pot to keep it moist, and that which you worked, as directed, place in the stove to dry, keep

keep it stirring for fear they should stick one to another, but the fire must be very gentle; when they are well dried, put them in the preserving pan over a slow fire, and when warm put some clarified sugar in the preserving pan with a spoon, and stir them continually till they are dry, then add another spoonful of sugar, dry it again, and repeat it till your dragees are brought to the size that you wish to have them; and proceed as directed for the almonds.

To make Coffee Dragees.

Take paste, made in the same way as for the last dragees, or which you have remaining, fill it with powdered sugar; take some ground coffee and mix with it; then with your fingers roll some bits of it to the size of coffee beans, put them in the stove to dry; and when dry, give them the sugar as directed for the violet dragees.

MISCELLANEOUS RECEIPTS.

To make Orange Rings and Faggots.

Pare your oranges as thin and as narrow as you can; put the parings into water whilst you prepare the rings, which is done by cutting the oranges, so pared, into as many rings as you please; then cut out the meat from the inside, and put the rings and faggots into boiling water; boil them till they are tender, then put them into

into as much clarified as will cover them; set them by till next day, boil them all together, and set them by till the day after; then drain the syrup and boil it till it is very smooth, return your oranges into it, and give all a boil; the next day boil the syrup till it rises almost up to the top of your pan; then return your oranges into it, give them a boil, and put them by in a pot to be candied, as hereafter mentioned, whenever you shall have occasion.

To make a Zest of China Oranges.

Pare off the outward rind of the oranges very thin, and strew it only with fine powder sugar, as much as their own moisture will take, and dry them in a hot stove.

To candy Orange, Lemon, and Citron.

Drain what quantity you wish to candy clean from the syrup, wash it in lukewarm water, and lay it on a sieve to drain; then take as much clarified sugar as you think will cover what you will candy; boil it till it blows very strong, then put in your rings, and boil them till it blows again; take it from the fire, let it cool a little, and, with the back of a spoon, rub the sugar against the inside of your pan, till you see the sugar becomes white; then, with a fork, take out the rings one by one, and lay them on a wire grate to drain; then put in your faggots, and boil them as before directed; rub the sugar, and take them up in bunches, having somebody to cut them with a pair of scissars to what size you please, laying them on your wire to drain.

Note.—Thus you may candy all sorts of oranges, lemon peels, or chips; lemon rings and faggots are done the same way, with this distinction only, that the lemons ought to be pared twice over, that the ring may be the whiter; so you will have two sort of faggots; but you must be careful to keep the outward rind from the other, otherwise they will discolour them.

To make fine Citron of green Melons.

Cut them all length-ways into quarters; scrape out the seeds and inside, and preserve and candy the same as above, only with this difference, boil them three times up in the syrup.

Note.—You must look over this fruit kept in syrup, and if you perceive any froth on them, give them a boil; and if they should become very frothy and sour, you must first boil the syrup, and then all together.

To make Pippin Knots.

Take your pippins and weigh them, then put them into your preserving pan; to every pound put four ounces of sugar, and as much water as will scarce cover them; boil them to a pulp, and pulp them through a sieve; then, to every pound of the apples weighed, take one pound of sugar clarified; boil it till it almost cracks, put in the paste, and mix it well over a slow fire; take it off and pour it on flat pewter plates, or the bottoms of dishes, to the thickness of two crowns, and

set

set them in the stove for three or four hours; then cut it into narrow slips, and turn it up into knots of what shape or size you please; put them into the stove to dry, dusting them a little; turn them, and dry them on the other side, and, when thorough dry, put them into your box.

Note.—You may make them red, by adding a little cochineal; or green, by putting a little of the following colour.

To prepare a green Colour.

Take gum-bouge one quarter of an ounce, of indico and blue the same quantity; beat them very fine in a brass mortar, and mix with it a spoonful of water; so you will have a fine green.

To rock candy Violets.

Pick the leaves off the violets, then boil some of the finest sugar till it blows very strong, which pour into your candying-pan, being made of tin in the form of a dripping-pan, about three inches deep; then strew the leaves of the flowers as thick on the top as you can, and put it into a hot stove for eight or ten days; when you see it is hard candied, break a hole in one corner of it, and drain all the syrup that will run from it, break it out, and lay it on heaps in plates to dry in the stove.

To candy Violets whole.

Take the double violets, and pick off the green stalks; then boil some sugar till it blows very strong, throw in the violets, and boil it till it blows again; rub the sugar against the sides of

the pan with a spoon till white; then stir all till the sugar leaves them, and sift and dry them. Jonquils are done the same way.

To candy Figs.

Take figs when they are ripe, weigh them, and to every pound of figs add a pound of loaf sugar, wetted so as to make a syrup; put the figs in when the syrup is made, that is, melted; let it not be too hot when you put them in; boil them gently till they are tender, and put them up in pots: if they are kept too long candied they lose their beauty; but when you are desirous to use them, and you take any out of the pots, you must take care to add as much sugar, boiled to a candy height, as will cover those remaining in the pots; but before you put the figs into the sugar, they must be washed in warm water, and dried with a cloth; let not your syrup be boiled above a syrup candy height; let the figs lie a day or two, then take them up, and lay them upon glasses to dry; they will candy with lying one hour in the syrup, but it is better that they lie longer.

To make March Pans.

Blanch and beat a pound of almonds with rose or orange flower water, and, when they are well beaten, put in half a pound of double refined sugar beat and seered; work it to a paste, spread some on wafers, and dry it in the oven; when it is cold, have ready the white of an egg beaten, with rose water and double refined sugar; let it be as thick as butter, and draw your march pan through

through it, and put it in the oven; it will ice in a little time, and keep for use. If you wish to have your march pan large, cut it, when it is rolled out, by a gutter plate, and edge it about like a tart; wafer the bottom, and see as afore-said when the ice is rising; you may colour, gild, or strew them with comfits, and form them in what shape you please.

Mrs. Smith's Way to candy Cherries.

Take cherries before they are ripe, stone them, and pour clarified sugar boiled upon them.

To candy Apricots, Pears, Plumbs, &c.

Cut your fruit in half, put sugar upon them, bake them in a gentle oven close stopped up; let them stand half an hour, and lay them, one by one, on glass plates to dry.

To make Lady Leicester's Spanish Pap.

Take a quart of cream, boil it with mace, then take half a pound of rice, sifted and beat as fine as flour, boil it with the cream to the thickness of a jelly; sweeten it with sugar, and turn it into a shallow dish; when cold, slice it, and you may eat it like flummery, with cold cream.

To candy any Sort of Flowers.

Pick your flowers from the white part, and boil as much double refined sugar to candy high as you think will receive the flowers you do; then put in the flowers and stir them about, till you perceive the sugar to candy about them; take them

them off the fire, and keep them stirring till they are cold in the pan you candied them in; then sift the loose sugar from them, and keep them dry in boxes; or you may candy the flowers whole, just as you think best.

To candy Orange Flowers.

Take half a pound of double refined sugar finely beaten, wet it with orange flower water, and boil it candy high; then throw in a handful of orange flowers, keep it stirring, but not let it boil; and when the sugar candies about them, take it off the fire, drop it on a plate, and set it by till it is cold.

To make Sugar of Raspberries.

Take what quantity of fine sugar you please, well beaten and seered; put it into a bason, set it over hot coals, and have the juice of raspberries infused in a pot of water, as you do your common cakes; then throw a little sugar among the juice, but not too much, that it may not dissolve the sugar, but dry with it presently; let it dry to a candy height, and it will keep all the year.

To make Orange Posset.

Squeeze the juice of two Seville oranges and one lemon into a china bason that holds about a quart, sweeten this juice with the syrup of double refined sugar, put to it two spoonfuls of orange flower water, and strain it through a fine sieve; boil a large pint of cream, with some of the orange peel cut thin; when it is pretty cool, pour it into a bason of juice through a flannel, which must

must be held as high as you can from the bason; let it stand a day before you use it; when it goes to table, stick slips of candied orange, lemon, and citron peel on the top.

To make a Whim-wham.

Take a pint of sack and half a pound of Naples biscuits, put them in a deep dish or bowl, and let them stand ten minutes; take a quart of cream, whisk it well, pour it over the wine and biscuit, and send it to table directly; it must be made just as you are going to use it: you must mind to put in as much biscuit as will soak up the wine, and no more.

To make Quadrille Cards.

Take six square tins the size of a card, fill them with very stiff flummery? when you turn them out, have ready a little cochineal dissolved in brandy, strain it through a muslin rag, then take a camel's hair pencil, and make hearts and diamonds; for spades and clubs, take a little chocolate, with a little sweet oil upon a marble, rub it till it is fine and bright; if you chuse the suit to be in hearts, you must place the ace of spades first, then the seven of hearts, the ace of clubs, the ace of hearts, and the two and three of hearts; if in diamonds, the same as hearts; but if you chuse the suit in black, then place the ace of spades, the two of spades, the ace of clubs, and the three, four, and five of spades; do the same in clubs; observe that the two black aces are always trumps in any suit; pour a little Lisbon wine into the dish, and send it up.

To

To make a Dish of Snow.

Put in cold water twelve large apples, set them on a slow fire, and when soft put them on a hair sieve, skin them, and put the pulp in a bason; beat the whites of twelve eggs into a froth; sift half a pound of double refined sugar, and strew it in the eggs; beat the pulp of your apples to a strong froth, and beat them all together till they are like a stiff snow; then lay it on a china dish, heaped as high as you can, and set round green knots of paste, in imitation of Chinese rails, stick a sprig of myrtle in the dish, and serve it up.

To make Raspberry Fool.

Bruise a pint and an half of raspberries, put them through a sieve, pound half a pound of fine sugar, and sweeten them; boil a spoonful of orange flower water two or three minutes; take a pint and an half of cream and boil it; stir it till cold, and when the pulp is cold, stir them both together till they are well mixed, then put them in cups or glasses. Gooseberry fool may be made in the same manner, only using milk instead of cream, and putting in three yolks of eggs to a quart of milk; keep stirring it whilst boiling, and till it is cold: the quantity of gooseberries must be one quart.

SYRUPS.

SYRUPS.

To make Syrup of Roses.

Take a gallon of soft water, put it into an earthen pan, and throw in as many rose leaves as will soak it up; cover them close, set them on a slow fire, and when they begin to simmer take them off and let them stand till next day; strain them, set the liquor on the fire, and when it boils put in as many rose buds as will soak it up; let it stand till the next day, and strain it off again; repeat this, day after day, till there is not above a pint and a half of water left; put this into a long pipkin proper to make your syrup in; set it on the fire, when it boils put in a pound and an half of sugar, scum it, let it boil, and when it is cold bottle and keep it for use.

Another Way.

Infuse three pounds of damask rose leaves in a gallon of warm water in a well glazed earthen pot, with a narrow mouth, for eight hours, which stop so close that none of the virtue may exhale; when they have infused so long, heat the water again, squeeze them out, and put in three pounds more of rose leaves to infuse for eight hours, press them out very hard; then to every quart of this infusion add four pounds of fine sugar, and boil it to a syrup; when it is cold, bottle it and cork them tight.

To make Syrup of Coltsfoot.

Take of coltsfoot six ounces, maiden hair two ounces, hyssop one ounce, liquorice-root one ounce; boil them in two quarts of spring water till one fourth is consumed; then strain it, and put to the liquor two pounds of fine powder sugar; clarify it with the whites of eggs, and boil it till it is nearly as thick as honey.

To make balsamic Syrup of Tolu.

Take six drachms of the balsam of tolu, and boil it in twenty ounces of spring water till it is half consumed, taking care not to scum it; then add twenty ounces of the best refined sugar, make it to a syrup without further boiling, and when it is cold strain it off.

Another Way.

Boil half an ounce of pearl barley in three several waters, strain off the last water, and when it is settled, take three ounces of it and two ounces of tolu; let it simmer till almost a pint is wasted, and put in two pounds and an half of sugar, boiling it gently to a syrup of what thickness you please, and when almost cold strain it.

To make Syrup of Mulberries.

Take the clear juice of mulberries, to each quart of juice put one pound of white sugar, and make it into a syrup over a slow fire.

To make Syrup of Poppies.

Take two pounds of corn-poppy flowers, and four pounds of warm spring water; let them stand to infuse twenty-four hours, then strain them,

them, and add fresh flowers to the water, letting the water be warm when you put them in; let them stand close covered till next day, strain it off, and with an equal quantity of sugar boil it to a syrup.

To make Syrup of Violets.

Take one pound of fresh pickled violets, boil five half pints of soft water, and pour it over the violets; let it stand close covered in a well glazed earthen vessel for twenty-four hours, and dissolve in it twice its own weight of white sugar, so as to make a syrup without boiling.

Another Way.

Pick the violets from the greens, and sift them clean; then to every four ounces of violets add half a pint of water and one pound of coarse sugar; first take the water and put into it half the sugar; set it over the fire, clarify and scum it well; beat your violets well in a mortar, and infuse them in the clarified syrup for some time, minding the syrup is not too hot when you put in the violets; when they have infused a while strain them, and preserve some of the juice in another vessel, and let it stand by; put in the rest of the sugar, set it again on the fire, scum it and keep it stirring; when it has boiled softly some time, put in the rest of the juice, and one drop of the juice of lemon; set it once more, for a short time, on the fire, and when cold put it up for use.

To make Syrup of Clove Gillyflowers.

Gather the flowers early in the morning, pick

them clean, and cut the white from the red; to a quart of flowers put two quarts of spring water, let it stand for two days in a cold place, and after boil it till it comes to a quart; strain it off, and put in half a pound of double refined sugar, and boil it up again for three or four minutes; pour it into a china bowl, let it stand to cool, and when it is quite cold scum it, put it into bottles, cork them well, and tie them down with leather.

Another Way.

Clip your gillyflowers, sprinkle them with fair water, put them into an earthen pot, stop them very close, set them in a kettle of boiling water, and let them boil for two hours; then strain out the juice, put a pound and a half of fine sugar to a pint of juice, put it into a preserving-pan, set it on the fire, keeping it stirring till the sugar is all melted, but do not let it boil; then set it by to cool, and bottle it.

To make Syrup of Buckthorn.

Gather your berries in the heat of the day, and set them in an earthen pot in the oven; then squeeze out the juice, and put the juice of one peck of berries to two pounds of Lisbon sugar, and boil them together for a quarter of an hour; let it cool, and bottle it.

Another Way.

Take three quarts of the juice of clarified buckthorn berries, and four pounds of brown sugar; make them into a syrup over a gentle fire, and, while it is warm, mix it with a drachm of the distilled

distilled oil of cloves dissolved on a lump of sugar, for it will not dissolve in the syrup.

Note.—Take great care you have the true buckthorn, as there are many spurious ones; they may be known by the number of seeds; the genuine buckthorn having four, the alder buckthorn only two, and the cherry buckthorn one.

To make a Syrup for a Cough or Asthma.

Take unset hyssop, coltsfoot flowers, and black maiden hair, of each a handful, and two handfuls of white horehound; boil them in three quarts of water, and when half is boiled away take it off, and let the herbs stand in it till they are quite cold; squeeze the herbs very dry, strain the liquor, and boil it a quarter of an hour; scum it well, and to every pint put in half a pound of white sugar, and boil it; when it becomes a syrup, put it to cool, and bottle it off; do not cork the bottles, but tie papers over them. This is very good for a cough: take a spoonful night and morning, and one whenever the cough is troublesome.

Another Way.

Take one ounce of conserve of roses, one ounce of brown sugar-candy, and two of raisins of the sun, cleared of their stones; to these add some flower of brimstone, mix them together, and take a spoonful night and morning.

Another Way.

Take pennyroyal and hyssop water, of each half a pint, slice to them a small stick of liquorice

rice and a few raisins of the sun stoned; let them simmer a quarter of an hour, and make it into a syrup with brown sugar-candy; boil it a little, and then put in four or five spoonfuls of snail water, and give it a second boil; when it is cold bottle it, and take a spoonful night and morning, with three drops of balsam of sulphur put into it.

Another Way.

Take maiden-hair, oak-lungs, and fresh moss, of each a handful; boil these in three pints of spring water till it comes to a quart; strain it out, and put to it six pennyworth of saffron tied up in a rag, adding thereto a pound of brown sugar-candy; boil the liquor up to a syrup, and when cold bottle it. Take a spoonful when the cough is troublesome.

To make Syrup of Balsam.

Put an ounce of balsam of tolu into a quart of spring water, and boil them two hours; put in a pound of white sugar-candy finely beat, and boil it half an hour longer; take out the balsam, strain the syrup twice through a flannel bag, and when it is cold bottle it. This syrup is also excellent for a cough: take a spoonful at night, and a little whenever your cough is troublesome.

To make Barley Syrup.

Take a pound of fresh barley, put it in water, and when it boils throw the water away; so do a second water; put to the barley a third water, the quantity of six quarts, and boil it till one third is consumed; strain out the barley, and put

to

to the water a handful of scabious, tormentil, hyssop, agrimony, horehound, maiden-hair, sanicle, and betony; burage, bugloss, rosemary, marigolds, sage, violets, and cowslips, of these a pint each when picked; a pound of raisins of the sun stoned; half a pound of figs cut; a quarter of a pound of dates stoned, and the white skin next the stone taken off; half a pound of green liquorice; caraway seeds, fennel seeds, and aniseeds, of each one ounce; hartshorn, ivy, elecampane roots, of each one ounce; fennel roots, asparagus roots, couchgrass roots, polipodium roots, oak-parsley roots, of each one handful; after they are cleaned, bruise the liquorice and seeds, and slice your roots; then put all the ingredients into your barley water, cover them close, and let them boil very softly twelve hours; afterwards strain it, press out the juice, and let it stand twenty-four hours; take the liquor off clear, and add to it half a pint of damask rose water, and half a pint of hyssop water, with a pint of the juice of coltsfoot clarified; a drachm of saffron, three pints of the best virgin honey, and as many pounds of sugar as there are quarts of liquor; boil this an hour and an half, keeping it clean scummed; then bottle it, cork it well, and put it by for use. It is good for an old cough: take three spoonfuls, mixed with the same quantity of sack, night and morning.

To make Syrup of Marsh-Mallows.

Take of the fresh roots of marsh-mallows two ounces, and parsley roots one ounce; liquorice root, the tops of marsh-mallows and mallows, and figs,

figs, of each half an ounce; raisins stoned two ounces; sweet almonds blanched one ounce; let all these steep one day in three quarts of clear barley water, and boil it to two quarts; press out the decoction, and when grown fine by standing in the liquor, dissolve one ounce of gum arabic, and four pounds of fine sugar, and make it into a syrup.

Another Way.

Take four ounces of marsh-mallow roots, grass roots, asparagus roots, liquorice, and raisins stoned, of each half an ounce; the tops of marsh-mallows, pellitory, pimpernel, saxifras, plantain, maiden-hair, white and black, of each one handful; red sisars one ounce; bruise all these, and boil them in three quarts of water till it comes to two; then put to it four pounds of white sugar to make it a syrup, and clarify every pint with the white of an egg, or isinglass.

To make Syrup of Saffron.

Take a pint of balm water and a pint of the best Canary, and half an ounce of English saffron; open the saffron, and put it into the liquor to infuse, let it stand close covered so as to be hot and not boil, and continue so for twelve hours; then strain it out as hot as you can, and add to it three pounds of double refined sugar, and boil it till it is well incorporated; when cold bottle it: a spoonful in any simple water or wine is a high cordial.

To make Syrup of Quinces.

Take your quinces and grate them, pass their pulp through a coarse cloth to extract the juice,

set

set the juice before the sun or fire to settle; and by that means clarify it; to every four ounces of juice take a pound of sugar boiled into a syrup with spring water; if the putting in the juice of the quinces should check the boiling of the syrup too much, give it a little boiling till it becomes pearled, then take it off the fire, and when cold put it into bottles, and cork them tight.

To make Syrup of Citron.

Pare and slice your citrons thin, lay them in a china bowl with layers of fine sugar; the next day pour off the liquor into a glass, and clarify it over a gentle fire.

To make Syrup of Peach Blossoms.

Infuse peach blossoms in as much hot water as will cover them, let them stand in balnao, or sand, twenty-four hours, covered close; strain out the flowers from the liquor, and put in fresh flowers; let them stand to infuse as before, strain them out, and to the liquor put fresh peach blossoms, a third time, and if you please, a fourth time; then to every pound of your infusion add two pounds of double refined sugar, and set it in sand or balnao: this makes a syrup which will keep for use.

To make Syrup of Cherries.

Take two pounds of cherries very ripe and sound, pick off the stalks, take out the stones, and put them upon the fire with about half a pint of water; let them boil up eight or ten times, and strain them through a sieve; put two

pounds of sugar over the fire with a little water, boil it till it cracks and sparkles, then put in your cherry juice, and boil them together till they acquire the consistence of syrup.

To make Syrup of Apricots.

According to the time you intend keeping your syrup, it is necessary to put more or less sugar. To keep apricot syrup from one season to another, the proportion will be two pounds of sugar to a pound of fruit: stone a pound of ripe apricots, peel the kernels and apricots, and cut them into little bits; put two pounds of sugar into a saucepan with a glass of water, and boil it to the same height as for the cherries; then put in the apricots with their kernels, and boil them together over a moderate fire, till the syrup will extend into a thread between your fingers without breaking, and strain it through a sieve.

Another Way.

Having cut the apricots and kernels, as before, put them upon the fire with a glass of water, and boil them till they are reduced to a marmalade; put them into a sieve and strain off all the juice, let it settle, and strain it again through a napkin; add the juice to the sugar, and let it boil to the consistence of a strong syrup.

To make Syrup of Apples.

Take a quarter of a pound of golden pippins perfectly sound, cut them into very thin slices, and boil them with half a gill of water; when they are reduced to a marmalade, wring them in a linen cloth, and express all the juice; let the juice

juice settle, pour it clear off, and to a gill take a pound of sugar; boil it to the same degree as for the syrup of cherries; and then put in the juice of the apples; let them boil together till the syrup will extend to a thread between your fingers, without easily breaking.

To make Syrup of Lemons.

Syrup of lemons is not usually made till wanted for use: when you have occasion for it, put half a pound of sugar into a saucepan, with a small glass of water; make it boil and skim it, and let it continue to boil till it will extend into a thread between the fingers, which breaks and forms a drop upon the fingers; then put in the juice of a small lemon, let it boil up a few times, and use it.

To make Syrup of Capillaire.

Put an ounce of the leaves of maiden-hair for a moment into boiling water; take them out and infuse them at least twelve hours upon hot embers, and then strain them through a sieve: put a pound of sugar into a saucepan with a good glass of water, boil it to the same degree as for the syrup of violets, and put in your capillaire or maiden-hair water, not suffering it to boil; take it off the fire as soon as it is mingled with the sugar; put it into an earthen pan, close covered, and set it during three days over hot embers, keeping the heat as equal as you can, and not too violent: when the syrup will extend into a long thread between your fingers, put it into bottles, taking care not to cork them till the syrup is quite cold.

To make Syrup of Orgeat.

To half a pound of sweet almonds add two ounces of the four cold seeds, and half an ounce of bitter almonds; blanch the bitter almonds in boiling water, and as you do them throw them into cold water; when they are drained, put them into a mortar with the cold seeds, and pound the whole together till it is very fine; as you beat it, to prevent it from turning to oil, put in from time to time half a spoonful of cold water; afterwards mix it with a full gill of warm water, and let it infuse upon a slow fire for three hours; strain it through a coarse napkin, squeezing it hard with a wooden spoon that the powder of the almonds may pass; then take a pound of sugar, and boil it in the same manner as for the syrup of violets, and finish it on the embers as directed for the capillaire.

To make Syrup of red Cabbages.

Cut and wash a large red cabbage, put it into a stew-pan and boil it in water three or four hours, and till there remains no more than a pint of liquor; put the cabbage into a sieve, squeezing it till you have expressed all the juice; let it settle, and pour it off clear; then put a pound of Narbonne honey into a saucepan, with a glass of water; let it boil, skimming it often; when the honey is very clear put in the cabbage juice, and boil them together till of the consistence of syrup, like the preceding.

To make Syrup of Verjuice.

Put two pounds of sugar upon the fire with a gill of water, make it boil and skim it, letting it

continue to boil till, in dipping the skimmer in, shaking it over, and blowing across the holes, the sugar rises in little sparkles; then have ready the juice expressed from two pounds of sour grapes, very green and large, the seeds being first taken out and the fruit pounded, and put it into the sugar, letting them boil together till reduced to a very strong syrup, which you will know by its forming a strong thread between your fingers without breaking.

To make Syrup of Water Cresses.

Bruise a peck of water cresses, put to them two quarts of water, and when it has stood twenty-four hours, put to it some more water to cover it, with a pound of fine loaf sugar; then let the whole be boiled up till it is reduced to a quart, let it be taken off to cool, and pour on it a pint of rum, when it must be squeezed out and bottled.

BILLS

BILLS OF FARE.

WITH a view of rendering this Treatise on Confectionary a complete preceptor to the inexperienced, and the most useful and perfect work ever published on the subject, we here insert a few Bills of Fare for desserts for private families; yet that being in some degree a thing depending upon the fancy, the season of the year for fruits, &c. it will be a difficult matter to please the taste of the experienced Confectioner. However, recurring to the intention above stated, we shall endeavour to give them agreeable to the most approved methods; trusting, at least, that they will be found to be a guide to the young practitioner.

Ice cream is a thing used in all desserts, as it is to be had both winter and summer; and in London is always to be had at the confectioners.

It would be useless to give directions for Grand Desserts; those who give such rich desserts, either keep a proper person, or have them of a Confectioner; who not only has every thing wanted, but every ornament to adorn it with, without being attended with the least inconvenience. Though it certainly is highly commendable in every young Lady to attain perfection in this beautiful display of modern domestic refinement; if it be only with a view of giving instructions to her servants.

For

For country Ladies it is a delightful amusement, both to make the sweetmeats and dress out a dessert, as it depends wholly on fancy, and is attended with but little expence.

Lemon cream.

Peaches. Plumbs.

A large dish with figures and grass or moss about it, and flowers only for shew.

Plain ice cream. Raspberry ice cream.

Apricots. Nectarines.

Syllabubs.

Peaches in Brandy.

Coloured wafers. Heart biscuit.

A dish or salver, a dish of jellies; intermixed with wet sweetmeats.

Compote of pears. Compote of chesnuts.

Savoy biscuit. White wafers.

Morella cherries in brandy.

A gizzard cream.

Lemon cream in glasses.		Coloured sweetmeats in glasses.
Ratafia drops.	High flowers, images, &c. dressed with grass, moss, and other ornaments according to fancy.	Spunge biscuits.
Wet sweetmeats in glasses.		Jellies.

A floating island.

The above middle frame should be made either in three parts or five, all to join together, which may serve on different occasions; on which suppose gravel walks, hedges, and variety of different things, as a little Chinese temple for the middle, or any other handsome ornament; which may be procured from the Confectioners, and will serve year after year; the top, bottom and sides are to be set out with such things as are to be got, or the season of the year will allow, as fruits, nuts of all kinds, creams, jellies, whip syllabubs, biscuits, &c. and as many plates as you please, according to the size of the table.

All this depends wholly on a little experience, and a good fancy to ornament in a pretty manner;

ner; you must have artificial flowers of all sorts, and some natural ones out of a garden in summer time do very well intermixed.

Lemon cream.

Peaches. Plumbs.

Plain ice cream. A dish only for shew, with figures, &c. &c. Raspberry cream.

Apricots. Nectarines.

Syllabubs.

Ice cream.

Fruit. Fruit.

One large dish in the middle of jellies, cream, and syllabubs.

Fruit. Fruit.

Ice cream of different sorts.

Jellies and biscuits.

Dried apples. Chesnuts.

Sweet-meats wet and dry.

Almonds and raisins. Stewed pears.

Jellies and biscuits.

Stewed pippins with thick cream poured over them.

Pot oranges. Pistachio nuts.

Wet and dry sweetmeats, and jellies both red and white, intermixed, adorned with flowers.

Ice cream. Ice cream.

Walnuts. Ratafia cakes.

Pears stewed purple with fine ratafia cream poured over them.

Ice cream.

Fruit. Fruit.

Two salvers one above another, whipt syllabubs and jellies intermixed with crisped almonds, and little ratafia cakes, one little one above all, with preserved orange or pine apples, little bottles with flowers to adorn it, and nicknacks strewed about the salver.

Creams. Little cakes.

Fruit. Fruit.

Large Seville orange sliced, with double refined sugar strewed over.

Almonds and raisins.

Ice cream, different colours.

Ice cream.

Stewed pippins. Little pot oranges.

Compote of pears. A grand trifle. Compote of chesnuts.

Pistachio nuts. Nonpareils.

Ice creams, different colours.

Jellies.

Fruit. Fruit.

Almond flummery. A high salver with syllabubs, a little raised above with a preserved orange or lemon. Almond creams.

Fruit. Fruit.

Jellies.

Whipt syllabubs.

Blanc-mange, stuck with almonds.

Ice cream

Two salvers one above another, on the bottom one jellies, the top a large glass cup covered with raspberry cream.

Chesnuts.

Dried cherries.

Ice cream.

Almond flummery.

Whipt syllabubs.

As to all sorts of little biscuits, almonds, and nicknacks, thrown in the middle of the salver, or wet sweetmeats in little glasses, they may be intermixed according to fancy.

Whipt syllabubs.

Golden pippins. Filberts.

Chesnuts. Jellies, lemon cream, and sweetmeats, both wet and dry, piled upon salvers, with crisped almonds, and nicknacks. Large oranges, sliced and sugar strewed over.

Plumbs. Nonpareils.

Blanc-mange. Ice cream.

Whipt syllabubs.

Lemon cream.

Dried cherries. Dried plumbs.

Jellies.

Winter pears. Grapes.

Pistachio nuts. Almonds and raisins.

Almond flummery.

Jellies.

Peaches. Nectarines.

Filberts. Green gages.

Whipt syllabubs.

Creams. Almond flummery.

Cherries. Walnuts.

Fine pears. Grapes.

Jellies.

Ice cream.

Filberts. Dried plumbs.

Grapes. Floating island. Pears.

Nonpareils. Walnuts.

Ice cream, different colours.

Ice cream, different colours.

Whipt syllabubs.

Clear jellies.		Lemon cream in glasses.
Nonpareils.	In the middle a high pyramid of one salver above another, the bottom one large, the next smaller, the top one less; these salvers are to be filled with all kinds of wet and dry sweetmeats in glass, baskets, or little plates; coloured jellies, creams, &c. biscuits, crisped almonds, and little nicknacks, and bottles of flowers prettily intermixed; the little top salver must have a large preserved fruit in it.	Golden pippins.
Blanc-mange stuck with almonds.		Blanc-mange stuck with almonds.
Pistachio nuts.		Almonds and raisins.
Lemon cream in glasses.		Clear jellies in glasses.

Whipt syllabubs.

Ice cream, different colours.

Lemon cream, in glasses.

Peaches. Nectarines.

Ice cream.

Walnuts.

Grapes, Golden pippins.

Almond flummery stuck with almonds.

Two large salvers in the middle, one above another, in the top whipt syllabubs, a garland of flowers raised above them, the bottom one filled with clear jellies.

Almond flummery stuck with almonds.

Filberts.

Nonpareils. Pears.

Ice cream.

Apricots. Plumbs.

Lemon cream, in glasses.

Note.—You may alter the side plates as you think proper, or with such fruit and things as you can get.

Whipt syllabubs.

Filberts. Ratafia cakes.

A large dish of fruit of all sorts, piled up, and set out with green leaves.

Jellies. Jellies.

Ratafia cakes. Filberts.

Whipt syllabubs.

Raberrice cream.

Walnuts. Nonpareils.

Jellies piled up on two salvers, a large glass in the middle.

Green and black grapes. Black and green grapes.

Pears. Filberts.

Gooseberry fool.

Peaches and Nectarines.

Walnuts.		Plumbs.
Grapes.	Jellies, and cream intermixed.	Grapes.
Currants.		Filberts.

Peaches and Nectarines.

Raspberries.

Filberts.		Gooseberries.
Sugar.		Small biscuits.
Red cherries.	Two salvers one above another; on the top cream, in a large glass bowl; the bottom jellies.	Black cherries.
Small biscuits.		Sugar.
Currants.		Filberts.

Strawberries.

Almond flummery,
stuck with almonds.

Sugar in plates. Pistachio nuts.

Almond cream in cups.

One large salver in the middle filled with jellies and whipt syllabubs, and a garland of flowers meeting a lover.

Small cheesecakes.

Ratafia cakes. Sugar in plates.

A bason of cream.

CORDIAL

CORDIAL WATERS, &c.

To make fine sweet Waters.

Take four pounds of damask rose water, of lavender water and spike water, three ounces each; the water of blossoms of lemons or oranges, the water of the blossoms of a myrtle tree, blossoms of jessamine and marjorum, of each half a pound; add of storax calamita and benjamin, a drachm each, and of musk, half a scruple; mingle them well together, and keep it in phials well stopped six days; then distil it in Balneum Mariæ, and keep the water in a glass vessel fifteen days in the sun, and it will be fit for use.

Another Way.

Take of fresh flowers of rosemary, two pounds, damask-rose water, two pounds, and a scruple of amber; put these into a glass phial well stopt for ten days; distil it in Balneum Mariæ, and keep it in a glass phial stopt very close.

Another Way.

Take four pounds of the above-mentioned water, two pounds of damask-rose water, and half a scruple of amber; mix these together, keep them close stopt in a phial and put it in the sun for a month, and it will be fit for use.

Another Way.

Take four pounds of damask-rose water, with six ounces of lavender water, three pounds of jessamine

jessamine flowers, and half a scruple of fine musk; keep them ten days in a vessel close stopt, distil it in Balneum Mariæ, and it will be extremely good.

Another Way.

Take the peels of oranges and green citrons, of each half an ounce, a scruple of cloves, and six ounces of the flowers of spike; mix them all together with six pounds of damask-rose water, let it stand in a vessel covered for the space of ten days, distil it in Balneum Mariæ, and it will be exceedingly good.

Another Way.

Take two pounds of damask-rose leaves, half a scruple of good amber, and beat them together; set it upon hot embers two or three days, and steep them ten days in ten pounds of damask-rose water; then distil it, and let it stand in the sun fifteen days.

Another Way.

Take sweet marjorum, lavender, rosemary, muscovy, maudillon balon, fine walnut leaves, damask roses, and pinks, of each a like quantity, and sufficient to fill the still; then take of the best orange and damask rose powder, and storax, each two ounces; strew one or two handfuls of the powder upon your herbs, and distil them with a slow fire; tie a little musk in a piece of lawn, and hang it in the glass your water drops into; when it is all distilled, take out the cake, and mix them with the powders that are left; lay

lay them among your clothes, or with sweet oils, and burn them for perfumes.

To perfume Roses.

Take damask-rose buds and cut off the whites; then take orange flower or rose water, wherein benjamin, storax, lignum rhodium, civet, and musk, have been steeped; dip some leaves therein, and stick a clove into every rose bud; dry them betwixt two papers, and they will fall asunder: this perfume will last seven years.

Another Way.

Take rose leaves, cut off the whites, and sprinkle them with the aforesaid water, putting some powder of cloves among them, and when dry, put them up in bags to sweeten your clothes.

Another Way.

Take rose leaves, and as you pull them, lay them so that they touch not one another, turning them every day; when they are very dry put them up in a wide mouthed glass, and tie them up close: roses thus dried will keep their perfect colour.

To make Orange Water.

Take the parings of forty oranges of the best sort, steep them in a gallon of sack three days, and distil the sack and peels together in a limbeck: if you wish to have it very strong, distil it in an ordinary rose-water still; put it into bottles, and drop in a little white sugar-candy; divide the oranges and sack twice.

To

To make perfumed Water.

Take three handfuls of the tops of young lavender, and as much of the flowers of woodbine, full ripe and plucked from the stalks; then take as much orice root as two walnuts and an half, an orange peel dried, and as much calamus as one walnut, and beat them all together.

To make Rose Cake to burn for Perfume.

Take three ounces and an half of benjamin, steep it three or four days in damask-rose water, then of rose leaves half a pound, and beat them as small as for conserve, and put the benjamin into it, with half a quarter of an ounce of musk, and as much civet; beat them all together, and make them up in cakes; then put them between two rose leaves, lay them upon papers in a place where there is no fire, and turn them often into dry papers; when you use them, lay one on a coal, minding it is not too hot.

To make Hungary Water.

Take a quantity of rosemary flowers, and put them into a wide mouthed glass; put to them as much spirit of sack as will taste strong of the flowers, cork them close, and let them stand ten days at least, stirring frequently; then distil this water in a limbeck, and keep it for use.

To make Lavender Water.

This water may be made by putting a quart of the spirit of wine into the essence, and proceeding as with other waters.

To

To make Ratafia.

Take what quantity of brandy you chuse, putting to every gallon a quart of the best orange-flower water, and a quart of good French wine; the brandy must be very fine and of a good age; put in about four hundred apricot stones, and a pound and a quarter of white sugar-candy; crack the stones and put them, with the shells, into a bottle; stop it very close, seal it down, and put it in the sun for six weeks; take it in every night, observing to shake it well; let it settle, and rack it off when it is perfectly fine.

To make Plague Water.

Take rosa solis, agrimony, betony, scabius, centaury tops, scordium, balm, rue, worinwood, mugwort, celandine, rosemary, marigold leaves, brown sage, burnet, carduus, and dragons, of each a large handful; angelica, piony, tormentil, and elecampane roots, and liquorice, of each one ounce; cut the herbs, slice the roots, and put them all into an earthen pot; add to them a gallon of white wine, and a quart of brandy; let them steep two days close covered, then distil it in an ordinary still over a gentle fire, and sweeten it as you think proper.

Juniper Berries.

Take of the best juniper berries twelve ounces, proof spirits of wine three gallons, a sufficient quantity of water, and distil them; you may sweeten it with sugar. It is an excellent remedy for wind in the stomach and bowels, powerfully provokes urine, and is therefore a good diuretick

in the gravel and jaundice; you may distil it a second time, only by adding the same quantity of berries.

To make Cardamum Water.

Take pimento, caraway and coriander seeds, and lemon peel, of each four ounces; proof spirits three gallons, and a sufficient quantity of water; distil it, and sweeten it with one pound and an half of sugar: this is a cheap and good cordial, and may be used in all cases where a stomachic cordial is necessary.

To make Nutmeg Water.

Take and bruise half a pound of nutmegs, an ounce of orange peel, spirits of wine rectified three gallons, and a sufficient quantity of water; distil and sweeten them with two pounds of loaf sugar. It is an excellent cephalic and stomachic cordial, it helps the memory and strengthens the eyesight.

To make Mint, Balm, or Pennyroyal Water.

Take four pounds of dried mint, (three pounds of any of the other herbs are sufficient) two gallons and an half of proof spirits, and three gallons of water; distil them, and sweeten the water with one pound and an half of sugar.

To make Walnut Water.

Take a peck of fine green walnuts, bruise them well in a large mortar, put them in a pan with a handful of balm bruised, put two quarts of good French brandy to them, cover them close, and let them lay three days; the next day distil them

them in a cold still: from this quantity draw three quarts, which you may do in a day.

Another Way.

Take a peck of walnuts in July and beat them small, put to them clove gillyflowers, poppy flowers, cowslip flowers dried, marigold flowers, sage flowers, and burrage flowers, of each two quarts; add, to these, two ounces of mace well beat, two ounces of nutmegs bruised, and an ounce of cinnamon well beat; steep all these in a pot, with a gallon of brandy and two gallons of sack; let it stand twenty-four hours, and distil it off.

To make Surfeit Water.

Take scurvy-grass, brook-lime, water-cresses, Roman wormwood, rue, mint, balm, sage, and cleavers, of each one handful; green merery, two handfuls; poppies, if fresh, half a peck, if dry, a quarter of a peck; cochineal, six-pennyworth; saffron, six-pennyworth; aniseeds, caraway seeds, coriander seeds, and cardamom seeds, of each an ounce; liquorice, two ounces; scraped figs split and raisins of the sun stoned, of each a pound, juniper berries, bruised nutmeg, beaten mace, and sweet fennel seeds bruised, of each an ounce, a few flowers of rosemary, marigold and sage; put all these into a large stone jar, and put to them three gallons of French brandy, cover it close, and let it stand near the fire for three weeks; stir it three times a week; be sure to keep it close stopped, and then strain it off; bottle your liquor, and pour on your ingredients a

gallon more of French brandy; let it stand a week, stirring it once a day; then distil it in a cold still; and this will make a fine white surfeit water.

Another Way.

Take a gallon of brandy, half a pound of white sugar-candy beat small, one pound and an half of raisins of the sun stoned, a quarter of a pound of dates shred, a quarter of a pound of whole mace, with an ounce of nutmeg sliced, half an ounce of aniseeds, caraway seeds, and coriander seeds, half an ounce of cardimum bruised, and as many poppies as will colour it well; mix these all together, add a large sprig of angelica, rue, wormwood, spearmint, balm, rosemary, marigolds, sage, clove gillyflowers, burrage, cowslips, and rosemary flowers, of each a handful; let them stand nine days close stopped, then strain it through a jelly-bag, and bottle it up.

To make Milk Water.

Take wormwood, carduus, rue, and angelica, of each two handfuls; mint and balm, of each four handfuls; cut these a little, put them into a cold still, and add to them three quarts of milk; let your fire be quick till the still drops, and then slacken it: you may draw off two quarts; the first quart will keep all the year.

Another Way.

Take agrimony, endive, fumitory, balm, elder flowers, white nettles, water-cresses, bank-cresses, and sage, of each three handfuls; eyebright, brook-lime, and celendine, of each two handfuls;

fuls; the roses of yellow dock, red madder, fennel, horse-radish, and liquorice, of each three ounces; raisins stoned, one pound; nutmegs sliced, winter bark, turmeric, and galingal, of each two drachms; caraway and fennel seeds three ounces; one gallon of milk; distil all with a gentle fire in one day: you may add one handful of May wormwood.

Another Way.

Take balm, mint, carduus, angelica, rue, rosemary, and wormwood, of each half a pound, and sweeten them; distil them with two gallons of milk just taken from the cow, in a limbeck, with an iron pot; put in with the herbs a quart of water, first heat it, then carefully pour in the milk all round on the herbs, by a pint at a time, till all be poured in; this must be done in an iron pot covered with the still head, and shut close; when it boils lower the fire a little.

Note.—Do not put quite the quantity of mint and wormwood, but as much of the balm and sweet meadow as will make up the quantity.

To make Citron Water.

Take eighteen ounces of the best lemon peel bruised, nine ounces of orange peel bruised, nutmegs bruised one quarter of a pound, and three gallons of proof spirits; macerate and distil them, sweeten the water with two pounds of double refined sugar, and keep it for use.

Another

Another Way.

Take the outward yellow rind of twelve lemons, and half an ounce of cardamom seed a little bruised; let these steep three days in the best French brandy, close stopt; in the mean time take of double refined sugar one pound and an half, and boil it with a pint and an half of spring water; boil it gently to a syrup, scum it, and when it is cold mix it with brandy, adding the juice of three lemons; let it run through a fair bag once or twice, till it is fine and clear; then put it into bottles.

Note.—Care must be taken that the brandy is free from adulteration, and the lemons savour not the least of sweetness, or are any ways musty.

To make Cinnamon Water.

Take two pounds of cinnamon and bruise it, half a pound of citron and orange peel, a quarter of an ounce of coriander seeds, steeped two days in three gallons of Malaga sack; distil them in a worm still, and sweeten it with sugar dissolved in red rose water.

To make Cardamum Water.

Take caraway seeds, coriander seeds, pimento, and lemon peel, of each four ounces; mix them with three gallons of proof spirits, a gallon and a half of spring water; distil them, and sweeten the water with one pound and an half of sugar.

To make Clary Water.

Take a quart of burrage water, put it into an earthen jug, and fill it with two or three quarts of clary flowers fresh gathered; let it infuse an hour over the fire in a kettle of water; then take out the flowers, and put in as many fresh ones, and do so for six or seven times together; after which add to the water, two quarts of the best sack, a gallon of fresh flowers, and two pounds of white sugar-candy beat small; distil it off in a cold still, mix all the water together, and when it is distilled sweeten it to your taste with the finest sugar: this is a very wholesome water, and extremely pleasant tasted if corked well and kept close.

To make Lady Hewet's Water.

Take red sage, betony, spearmint, unset hyssop, setwel, thyme, balm, pennyroyal, celendine, water cresses, heart's ease, lavender, angelica, germander, calamita, tamarisk, coltsfoot, avens, valerian, saxifrage, pimpernel, vervain, parsley, rosemary, savory, scabius, agrimony, mother thyme, wild marjorum, Roman wormwood, carduus benedictus, pellitary of the wall-field daisies, with their flowers and leaves, of each of these herbs a handful; after they are picked and washed, add rue, yellow comfry-plantain, camomile, maiden hair, sweet marjorum, and dragons, of each a handful, before they are washed or picked; red rose leaves and cowslip flowers, half a peck each; rosemary flowers, a quarter of a peck; hartshorn two ounces, juniper berries one drachm, China roots one ounce; comfry roots sliced, aniseeds,

seeds, fennel seeds, caraway seeds, nutmegs, ginger, cinnamon, pepper, spikenard, parsley seeds, cloves, mace, and aromaticum rosarum, of each three drachms; sassafras sliced half an ounce, elecampane roots, melliot flowers, calamus aromaticus, cardamums, lignum aloes, rhubarb sliced, thin galingal, veronica lodericum, cubeb grains, of each two drachms; the cordial bezoar thirty grains, musk twenty-four grains, ambergris twenty grains, flour of coral two drachms, flour of amber one drachm, flower of pearl two drachms, four leaves of gold, two drachms of saffron in a little bag, and one pound of white sugar-candy; wash the herbs and hang them in a cloth till dry; cut and put them into an earthen pot, and in the midst of the herbs put the seeds, spices and drugs, all being well bruised; then put thereto such a quantity of sherry sack as will cover them, and let them steep twenty-four hours; then distil it in a limbeck, and make two distillings of it, and from each draw three pints of water; mix all together, and put it into quart bottles; then divide the cordials into three parts, and put into each bottle an equal quantity; shake it often at the first, and the longer it is kept the better it will be.

To make Palsy Water.

Take sage, rosemary, betony, burrage, and bugloss flowers, of each half a handful; lilies of the valley and cowslip flowers, of each four or five handfuls; steep them in the best spirit of sack, and add some balm, spike flowers, mother wort, bay leaves, orange leaves, and their flowers; then put in citron peel, piony seeds, cinnamon,

namon, nutmegs, cardamums, cubebs, mace, and yellow sanders, each half an ounce; lignum aloes one drachm; make all these into a powder, and add half a pound of jubabes with the stones taken out; then add pearl prepared, Smaragde's musk, and saffron, of each ten grains; ambergris one scruple; red roses dried one ounce, and as many lavender flowers stripped from their stalks, as will fill a gallon glass; steep all these a month, and distil them very carefully in a limbeck; after it is distilled, hang it in a bag with the following ingredients; pearl, Smaragde's musk, and saffron, of each ten grains; ambergris one scruple, red roses dried, red and yellow sanders, of each one ounce; hang them in a white sarsnet bag in the water, close stopped.

Another Way.

Take the spirits of five gallons of the best old sherry sack distilled in a limbeck; add to it cowslip flowers, the flowers of burrage, bugloss, lilies of the valley, rosemary, sage, and betony, of each a handful; they must all be procured in their season, and put into some of the spirits aforesaid, in an open mouthed quart glass; let them remain in the spirits till you are ready to distil the waters, and carefully stopped up; take lavender flowers in their season, strip them from their stalks, and fill a gallon glass with them; pour to them the remainder of your spirits, and cork them close as before; let them stand in the sun six weeks, and put them with the rest of the flowers into the two glasses; then add balm, motherwort, spike flowers, bay and orange leaves;

a handful; the roots of gentian, dock, butter-bur, and piony, bay and juniper berries, of each a pound; nutmegs and cloves, an ounce each, and half an ounce of mace: pick the herbs and flowers, and shred them a little; cut the roots, bruise the berries, and pound the spices fine; take a peck of green walnuts, and chop them small; mix all these together, and lay them to steep in sack lees, or any white wine lees, or in good spirits, but wine lees are best; let them lie a week or ten days; stir them once a day with a stick, and keep them close covered; then distil them in a limbeck with a slow fire, and take care the still does not burn; the first, second, and third runnings are good, and some of the fourth; let them stand till they are cold, then put them together.

To make black Cherry Water.

Take six pounds of black cherries, and bruise them small; then put to them the tops of rosemary, sweet marjorum, spearmint, angelica, balm, and marigold flowers, of each a handful; dried violets one ounce; aniseeds and sweet fennel seeds, of each half an ounce, bruised; cut the herbs small, mix all together, and distil them off in a cold still.

Another Way.

Take two quarts of strong claret, and four pounds of black cherries full ripe, beat them and put them to the wine, with angelica, balm, and carduus, of each a handful, half as much mint, and as many rosemary flowers as you can hold in both your hands; three handfuls of clove gilly-flowers,

flowers, two ounces of cinnamon cut small, and one ounce of nutmegs; put all these into a deep pot, let them be well stirred together, then cover it so close that no air can get in, let it stand one day and a night, then put it into the still, which must also be stopped close, and draw off as much as runs good, sweeten it with sugar-candy to your taste.

To make a rich Cherry Cordial.

Take a stone pot that has a broad bottom and a narrow top, and lay a row of black cherries and a row of fine powdered sugar, do this till your pot is full; measure your pot, and for every gallon it holds, put a quarter of a pint of spirit of wine; pick the cherries clean from soil and stalks, but do not wash them; when you have thus filled your pot, stop it with a cork, and tie first a bladder, then a leather over it; and if it is not close enough, pitch it, and bury it in the earth six months, or longer; then strain it out, and keep it close stopped up for use.

To make Lady Allen's Water.

Take balm, rosemary, sage, carduus, wormwood, dragons, scordium, mugwort, scabius, tormentil roots and leaves, angelica roots and leaves, betony flowers and leaves, centaury tops, pimpernel, wood or other sorrel, rue, agrimony, and rosa solis, of each half a pound; liquorice four ounces, and elecampane roots two ounces; wash the herbs, shake and dry them in a cloth; shred them, slice the roots, put all in three gallons of the best white wine, and let them stand close covered

To make compound Parsley Water.

Take of parsley roots four ounces; fresh horse-radish root and juniper berries, of each three ounces; the tops of St. John's wort, biting arsmart, and elder flowers, of each two ounces; the seeds of wild carrots, sweet fennel, and parsley, of each one ounce and an half; mix these ingredients together, bruise them, and add thereto two gallons of French brandy, and two gallons of soft water; let them steep in the still three or four days, and draw it off: this is an excellent remedy for the gravel.

To make compound Horse-radish Water.

Take the leaves of two sorts of scurvy grass, fresh gathered in the spring, of each six ounces; add four ounces of brooklime and water cresses, horse-radish two pounds, fresh arum root six ounces, winter bark and nutmeg, of each four ounces, dried lemon peel two ounces, and of French brandy two quarts, and draw all off by distillation: this water is good in dropsical and scorbutic cases.

To make compound Piony Water.

Take eighteen piony roots, fresh gathered; six ounces of bitter almonds; the leaves of rosemary, rue, wild thyme, and flowers of lavender dried, of each three ounces; cinnamon, cubebs, angelica seed, coriander seed, caraway seed, and aniseed, of each half an ounce; one gallon of rectified spirits of wine, with five gallons of soft water, and draw off three gallons by distillation: this is good in all nervous disorders.

To

To make compound Scordium Water.

Take citrons, sorrel, goats' rue, and scordium, of each one pound, and London treacle two ounces; distil them in a limbeck, with two quarts of spirits of wine, and a sufficient quantity of water; of this you may draw off one gallon.

To make Aniseed Water.

Take twelve ounces of aniseeds, three gallons of proof spirits, one gallon and an half of spring water; infuse them all night in a still, and with a gentle heat draw off what runs smooth and clear; sweeten it with two pounds of brown sugar, and if you would have it very fine, distil it again, and add some more aniseeds.

To make Caraway Water.

Take three gallons of proof spirits, and half a gallon of water; add to them half a pound of caraway seeds bruised, distil and sweeten the juice with a pound and an half of brown sugar.

To make Orange or Lemon Water.

Put six quarts of brandy and one quart of sack to the outer rinds of fifty oranges or lemons, and let them steep in it one night; the next day distil them in a cold still; draw it off till you find it begins to taste sour; sweeten it to your taste with double refined sugar, and mix the first, second and third runnings together: if it be lemon peel, it should be performed with two grains of ambergris, and one of musk; grind them fine, tie them in a rag, and let it hang five or six days in each bottle; or you may put to them three or

four drops of the tincture of ambergris: be sure to cork it well.

Another Way.

Take any quantity of sack, and to every two quarts add twelve oranges, chop and steep them twelve hours; distil them in a glass still, sweeten it with double refined sugar dissolved in red rose water; put a handful of angelica into the still with the oranges.

To make Hysterical Water.

Take betony, roots of lovage, and seeds of wild parsnips, of each two ounces; roots of single piony four ounces, of misletoe of the oak three ounces, myrrh a quarter of an ounce, and castor half an ounce; beat all these together, and add to them a quarter of a pound of dried mill-pede; pour on these three quarts of mugwort water, and two quarts of brandy; let them stand in a close vessel eight days; then distil it in a cold still passed up: you may draw off nine pints of water, and sweeten it to your taste; mix all together, and bottle it up.

To make Treacle Water.

Take the juice of green walnuts, four pounds of rue; carduus, marigold, and balm, of each three pounds; roots of butter-bur half a pound; roots of burdock one pound; angelica and mastic-wort, of each half a pound; leaves of scordium six handfuls; Venice treacle and mithridates, of each half a pound; old Canary wine two pounds, white wine vinegar six pounds,

juice

juice of lemon six pounds; and distil this in an alembic.

To make red Rose-Bud Water,

Wet your roses in fair water; four gallons of roses will take near two gallons of water; distil them in a cold still; then take the same distilled water, put into it as many fresh roses as it will wet, and distil them again.

To make Poppy Water.

Take two gallons of very good brandy and a peck of poppies, put them together in a wide mouthed glass, and let them stand forty-eight hours; then strain the poppies out; take a pound of raisins of the sun and stone them; coriander seeds, fennel seeds, and liquorice sliced, of each an ounce; bruise them all together, put them into the brandy, with a pound of good powder sugar, and let them stand four or eight weeks, shaking it every day; then strain it off, and bottle it close up for use.

To make Peppermint Water.

Gather your peppermint when it is full grown, and before it seeds; cut it in short lengths, fill your still with it, and cover it with water; then make a good fire under it, and when it is near boiling, and the still begins to drop, if your fire is too hot draw a little from under it, to keep it from boiling over, or your water will be muddy; the slower your still drops, the clearer and stronger your water will be, but do not spend it

too far; bottle it the next day, let it stand three or four days to take off the fiery taste of the still; then cork it well, and it will keep a long time.

OILS.

To make Oil of Oranges.

Take a pound of sweet almonds well peeled, the flowers of lemons and oranges as much as you please, which must be divided into three equal parts; after this you must put a third part of the flowers upon a white linen cloth in a sieve, strewing upon the flowers half of the almonds, which you must strew with another third part of the flowers; and then the rest of your almonds, which you must cover with the remainder of your flowers, so that the almonds must always be in the middle of the flowers in the sieve; leave them together for six days, renewing and changing them every day; then beat the almonds in a mortar, and press them in a white linen cloth till they issue out clear oil; then stop it up close in a vessel, and let it stand in the sun eight days.

To make Oil of Jessamine and Violets.

Take sweet almonds well peeled and beat, with as much jessamine as you please; lay them row upon row, and let them lie in a moist place for ten days or more; then take them away and squeeze

squeeze out the oil in a press. Oil of violets and other flowers may be made in the same manner.

To make Oil of Nutmegs.

Take of the best nutmegs to the quantity of oil you wish to make, cut them in small pieces, and put to them as much malmsey as will cover them; put them in a glass for two or three days, beat them at the fire, and sprinkle them with rose water; squeeze them in a press, and you will have an excellent oil; it must be kept in a vessel close stopped.

To make Oil of Benjamin.

Take six ounces of benjamin well beat into powder, and dissolved a whole day in a pound of oil of tartar and a pound of rose water; then distil it with a fine pipe through a limbeck, and keep it as an excellent thing.

To make Oil of Storax.

Take what quantity of storax liquid you please, put it into rose water two or three days, and distil it as the benjamin; first there issues out oil somewhat foul, and then an excellent oil.

To make Oil of Myrrh.

Take eggs hard roasted, cut them in the middle, take away the yolks and fill them up with myrrh beaten into powder; put them in some moist place where the myrrh may dissolve gradually. This oil makes the face and other parts of the body soft, and takes away all scars.

To

To make Oil of Bay Salt.

Put bay salt in an iron pot, and set it over a charcoal fire till it is dissolved and done running; take it off, lay the salt on a marble, and it will run oil. Take four or five drops of this, rub it over your hands, and it will take all freckles and roughness off the skin.

Note.—In using any of these oils to perfume water, it must be dropt on sugar, and then they will mix.

To make Oil of Eggs.

Take eight large eggs, new laid, boil them hard, and take the yolks out; be careful not to put any of the whites in, break them small, and let them stand to be cold; then have a quick fire ready, and put them in an iron ladle, with a bit of hog's lard, the bigness of a walnut; stir it with a stick cut flat at the end and when it begins to melt, keep stirring as fast you possible can; the moment before it turns to oil it will dry; your must have a cup ready to pour it in as fast as you see a drop of oil come: with that quantity of eggs you will have a tea cup full of oil, if you stir quick, if not, you will not see a drop.

ENGLISH WINES.

To make Wines of English Grapes.

When the vines are well grown, so as to bring full clusters, be careful to disencumber them of some part of their leaves that too much shade the grapes, but not so much in a hot season, as that the sun may too swiftly draw away their moisture, and wither them: stay not till they are all ripe at once, for then some will be over-ripe, or burst, or incline to rot before the underlings are come to perfection; but every two or three days pick off the choice and ripest grapes, and spread them in dry shady places sideways, that they contract not a heat and must; by which means those that remain on the clusters, having more juice to nourish them, will grow bigger, or be sooner ripe; and when you have got a sufficient quantity, put them into an open vessel, and bruise them well with your hands; or if the quantity be too large, gently press them with a flat wooden beater, that is, a thick board fastened at the end of a staff; for treading them with the feet, as practised in France, and other countries, is a very slovenly way. Take care you break the stones as little as possible, for that will make the wine have a bitterish twang.

Having bruised the grapes well, so that they are become pulp, or mash, provide a tap at the bottom of your cask, tie a hair-cloth over your fosset, and let out that which will run voluntarily of itself, as the best wine; then take out the pulp, and

and gently press it by degrees in a cyder-press, till the liquor is sufficiently drained out; provide a new cask, well seasoned, and aired with a lighted rag dipped in brimstone, till it becomes dry, pour the liquor in through a sieve funnel to stop the dregs, and let it stand with only a pebble stone lightly laid on the bung-hole to ferment, and refine itself, ten or twelve days; then draw it gently off into another cask, well seasoned, that the lees or dregs may remain in the first cask, and stop it no other way than before, till it has quite passed over its ferment, which you may know by its coolness and pleasant taste: and thus of ordinary white grapes you may make a good sort of white wine; of the red grapes, claret; and if it should want colour, heighten it with a little brazil, boiled in about a quart of it, and strained very clear. The white grapes, not too ripe, give a good rhenish taste, and are wonderfully cooling.

There is a sort of muscadel grapes, growing in many parts of England, which may be brought, by the help of a little loaf sugar to feed on, to produce a curious sweet wine, little differing from Canary, and altogether as wholesome and pleasant.

If the wine requires racking, the best time to do it is when the wind is in the north, and the weather temperate and clear; in the increase of the moon, and when she is underneath the earth, and not in her full height.

If the wine ropes, take a coarse linen cloth, and when you have set the cask a-broach, set it before the bore, then put in the linen, and

rack

rack it in a dry cask; put in five or six ounces of alum in powder, and shake them so that they may mix well. On settling, it will be fined down, and become very clear and pleasant wine.

To make Gooseberry Wine.

Take gooseberries just beginning to turn ripe, not those that are quite ripe; bruise them as well as you did the grapes, but not so as to break their stones, then pour to every eight pounds of pulp a gallon of clear spring water, or rather their own distilled water, made in a cold still, and let them stand in the vessel covered, in a cool place, twenty-four hours; then put them into a strong canvas or hair bag, and press out all the juice that will run from them, and to every quart of it put twelve ounces of loaf or other fine sugar, stirring it till it be thoroughly melted; then put it into a well seasoned cask, and set it in a cool place; when it has purged and settled about twenty or thirty days, fill the vessel full, and bung it down close, that as little air as possible may come at it. When it is well wrought and settled, then is your time to draw it off into smaller casks or bottles, keeping them in cool places, for there is nothing damages any sort of wines more than heat.

Another Way.

When the weather is dry, gather your gooseberries about the time they are half ripe; pick them clean, and put the quantity of a peck in a convenient vessel, and bruise them with a piece of wood, taking as much care as possible to keep

the seeds whole; when you have done this, put the pulp into a canvas or hair bag, and press out all the juice; add to every gallon of gooseberries and about three pounds of fine loaf sugar; mix it all together by stirring it with a stick, and as soon as the sugar is quite dissolved, pour it into a convenient cask, that will hold it exactly; and according to the quantity let it stand, viz. if about eight or nine gallons, it will take a fortnight; if twenty gallons, forty days, and so in proportion; taking care the place you set it in be cool; after standing the proper time, draw it off from the lees, and put it into another sweet vessel of equal size, or into the same, after pouring the lees out, and making it clean; let a cask of ten or twelve gallons stand about three months, and twenty gallons five months; after which it will be fit for bottling off.

It is a cooling drink, taken with great success in all hot diseases, as fevers, small-pox, and the hot fit of the ague; it stops laxation, is good in the bloody-flux, cools the heat of the liver and stomach, stops bleeding, and mitigates inflammations; it wonderfully abates flushings and redness of the face, after hard drinking or the like; provokes urine, and is good against the stone; but those that are of a very phlegmatic constitution should not make use of it.

To make Currant Wine.

Take four gallons of cooling spring or conduit water, let it gently simmer over a moderate fire, scum it well, and stir into it eight pounds of the best virgin-honey; when that is thoroughly dissolved,

solved, take off the water, and stir it well about to raise the scum; which take clean off, and cool. When it is thus prepared, press out the like quantity of juice of red currants moderately ripe, without any green ones among them; which being well strained, mix it well with the water and honey, put them in a cask, or large earthen vessel, and let them stand upon the ferment twenty-four hours; to every gallon add two pounds of loaf or other fine sugar, stir them well to raise the scum, and when well settled, take it off, and add half an ounce of cream of tartar, with a little fine flour, and the whites of two or three eggs, which will refine it; when it is well settled and clear, draw it off into a small vessel, or bottle it up, keeping it in a cool place.

Of white currants, a wine may be made after the same manner, that will equal in strength and pleasantness many sorts of white wine.

Another Way.

After gathering the currants, which must be done when the weather is dry, and they are full ripe, strip them carefully from the stalk, so as not to bruise them with your fingers; put them into a pan, and bruise them with a wooden pestle; then let it stand about twenty hours, (according to the quantity) after which strain it through a sieve; add three pounds of fine powder sugar to every four quarts of the liquor, and then shaking or stirring it well, fill your vessel, and put about a quart of good brandy to every six or seven gallons; as soon as it is fine, which will be in four or five weeks, bottle it off: if it should not prove

quite clear, draw it off into another vessel, and let it stand about ten days, and then bottle it off.

These wines allay the burning eagerness of thirst, are cooling in fevers, resist putrefaction, stay vomiting, corroborate the heart, and fortify the stomach. Currant wine is drank with success by those that have the fits of the mother; it diverts epilepsy, and is very useful in many complaints incident to the female sex.

To make Raisin Wine.

To two hundred weight of raisins put about forty-four gallons of water, wine measure; stir it up well three or four times a day; let it stand about three weeks, then take it off the raisins, and tun it up; when you put it into the cask, add about two quarts of brandy to it, which will keep it from fretting; let it stand about ten or twelve months, then draw it off from the lees, rince your cask, and put it in again; then fine it down with three ounces of isinglass, and a quarter of a pound of sugar-candy, dissolved in some of the wine. There are many ways used to retrieve this wine, if it should chance to turn sour, which seldom happens if properly made; in this case, the most successful method is to replenish it with a farther addition of raisins.

Another Way.

Put two hundred weight of raisins, with the stalks, into a hogshead, and fill it almost with spring water; let it steep about twelve days, frequently stirring them about, and after pouring the juice off, dress the raisins: the liquor should then

then be put together in a very clean vessel that will exactly contain it; it will hiss or sing for some time, during which it should not be stirred; but when the noise ceases, it must be stopped close, and stand for about six or seven months; and then, if you peg it, and it proves fine and clear, rack it off into another vessel of the same size; stop it up, and let it remain twelve or fourteen weeks longer, then bottle it off. The best way, when you use it, is to take a decanter, and rack it off.

The virtues of raisin wine are too well known to require a particular description. There are few constitutions but what it will agree with; it strengthens and comforts the heart, revives the faded spirits, and conduces greatly to health, if used with moderation.

To make Raspberry Wine, the English Way.

Take what quantity you please of red raspberries, when they are nearly ripe, for if they grow over ripe, they will lose much of their pleasant scent; and after clearing the husks and stalks from them, soak them in the like quantity of fair water, that has been boiled and sweetened with fine loaf sugar, a pound and an half to a gallon; when they are well soaked about twelve hours, take them out, put them into a fine linen pressing bag, press out the juice into the water, then boil them up together, over a gentle fire, and scum them well twice or thrice; take off the vessel, and let the liquor cool, and when the scum arises take off all that you can, and pour off the the liquor into a well-seasoned cask, or earthen vessel;

vessel; then boil an ounce of mace quite down, if possible, in a pint of white wine, till a third part of the wine be consumed: strain it, and add it to the liquor; let it settle two days, and when it has well settled and fermented, draw it off into a cask, or bottles, and keep it in a cool place.

The French Way.

Steep two gallons of raspberries in a gallon of sack, twenty-four houts; then strain them, and put to them three quarters of a pound of raisins of the sun, well stoned, and let them continue four or five days, sometimes stirring them well; then pour it off gently, that the clearest may be taken away, and only the dregs and settlings remain, and bottle that up you pour off. If you find it not sweet enough for the palate you may add some sugar, about half a pound to a gallon will be sufficient; keep it in a cool place.

Another Way.

Gather the raspberries quite dry, when ripe, and bruise them; strain them through a woollen bag into a jar; put to it about a pound of the best double refined sugar, mix the whole well together, and stop it close; pour it off as clear as possible, after it has stood four days. The common method is to put two quarts of white wine to one quart of the raspberry juice; but that is too much, as it overpowers the rich flavour of the fruit; three pints will be enough; bottle it off, and it will be fit to drink in ten days. The juice mixed with brandy is a fine dram. Put about two quarts of brandy to three quarts of raspberry

raspberry juice, and it will drink well in ten days.

Another Way.

Your raspberries must be dry, full ripe, and used just after they are gathered, in order to preserve their flavour; to every quart of fruit put three pounds of fine powder sugar, and a little better than a gallon of clear water; stir it five or six times a day, to mix the whole well together, and let it ferment for three or four days; put it in your cask, and for every gallon put in two whole eggs, taking care they are not broke in putting it; it must stand at least three months before you bottle it. Your water should be of a good flavour, for in the choice of that principally depends the making of good or bad tasted wines.

These wines, either way, are a great cordial; they cleanse the blood, prevent pestilential air, comfort the heart, ease pains in the stomach, dispel gross vapours from the brain, cause a free breathing, by removing obstructions from the lungs, and are successfully taken in apoplexies.

To make Mulberry Wine.

Take mulberries, when they are just changed from their redness to shining black, gather them on a dry day, when the sun has taken off the dew, spread them thinly on a fine cloth on a floor or table for twenty-four hours, and boil up a gallon of water to each gallon of juice you can get out of them; scum the water well, and add a little cinnamon slightly bruised; put to every gallon six ounces of white sugar-candy finely beaten;

beaten; scum and strain the water when it is taken off and settled, and put to it the juice of mulberries, and to every gallon the mixture of a pint of white or rhenish wine; let them stand in a cask to purge or settle five or six days, then draw off the wine, and keep it cook.

This is a very rich cordial; it gives vigour to consumptive bodies, allays the heat of the blood, prevents qualms and sickness in women, makes the body soluble, helps digestion, and eases distempers in the bowels.

To make Morella Wine.

Take two gallons of white wine, and twenty pounds of morella cherries; take away the stalks, and so bruise them that the stones may be broken; then press the juice into the wine; put mace, cinnamon, and nutmeg, each an ounce, well bruised, in a bag, hang it in the wine when you have put it up in a cask, and it will be a rich drink.

To make Elder-berry Wine.

Take elder-berries, when pretty ripe, plucked from the green stalks, what quantity you please, and press them that the juice may freely run from them, which may be done in a cyder-press, or between two weighty planks, or for want of this opportunity, you may mash them, and then it will run easily; put the juice in a well-seasoned cask, and to every barrel put three gallons of water strong of honey boiled in it, and add some ale yeast to make it ferment, and work out the grossness of its body; then to clarify it, add flour;

flour, whites of eggs, and a little fixed nitre; when it has well fermented and grows fine, draw it from the settlings, and keep it till spring; then to every barrel add five pounds of its own flowers, and as much loaf sugar, and let it stand seven days; at the end of which it will grow very rich, and have a good flavour.

Another Way.

When the elder-berries are ripe, pick them, and put them in a stone jar; then set them in boiling water, or rather in an oven not over hot, till the jar is as warm as you can well bear to touch it with your hand; take the berries and strain them through a sieve or coarse cloth, squeezing them hard, and pour the liquor into a kettle; put it on the fire, let it boil, and put in as many pounds of Lisbon sugar as there are quarts of juice, and scum it often; then let it settle, pour it off into a jar, and cover it close. Many people mix it with raisin wine, by putting half a pint of the elder syrup to every gallon of wine; it gives the raisin wine an exquisite fine flavour, equal to any foreign wine whatsoever.

It is an excellent febrifuge, cleanses the blood of acidity, venom and putrefaction; it is good in measles, small-pox, swine-pox, and pestilential diseases; it contributes to rest, and takes away the heat that afflicts the brain.

To make Elder-flower Wine.

To six gallons of spring water put six pounds of raisins of the sun cut small, and twelve pounds of fine powder sugar; boil the whole together

about an hour and an half; then take elder-flowers, when pretty ripe, about half a peck; when the liquor is cold, put in the flowers, about a gill of lemon juice, and half the quantity of ale yeast; cover it up, and after standing three days, strain it off, pour it into a cask that is quite sweet, and that will hold it with ease; when this is done, put about a wine quart of rhenish to every gallon of wine, and let the bung be lightly put in for twelve or fourteen days; then stop it down fast, and put it in a cool dry place for four or five months, till it is quite settled and fine, and bottle it off.

To make Wine of Blackberries, Strawberries, or Dewberries.

Take of the berries, in their proper season and moderately ripe, what quantity you please; press them as other berries; then boil up water and honey, or water and fine sugar, agreeable to your palate, to a considerable sweetness; when it is well scummed, put the juice in and let it simmer to incorporate it well with the water; then take it off, let it cool, scum it again, and put it up in a barrel, or rather a close glazed vessel, to ferment and settle: to every gallon put half a pint of Malaga, draw it off as clear as possible, bottle it up, and keep it cool for use.

These liquors are good in fevers, afflictions of the lungs, prevent the infection of pestilential airs, beget a good appetite, and help digestion; are excellent in surfeits, and purify the blood.

To

To make Wine of Apples and Pears.

Apples must be made first into good cyder, by beating and pressing, and other methods, as directed in treating of those sort of liquors; and to good cyder, when you have procured it, put the herb scurlea, the quintessence of wine, a little fixed nitre, and a pound of the syrup of honey, to a barrel of this cyder; let it work and ferment at spurge holes in the cask ten days, or till you find it clear and well settled; then draw it off, and it will be little inferior to rhenish in clearness, colour, and taste.

To make wine of pears, procure the tartest perry, but by no means that which is tart by sowering, or given that way, but such as is naturally so; put into a barrel about five ounces of the juice of the herb clary, and the quintessence of wine, and to every barrel a pound or pint of the syrup of blackberries; and, after fermentation and refining, it will be of a curious wine taste, like sherry, and not easily distinguishable, but by such as have a very fine taste, or who deal in it.

These wines have the nature of cyder and perry, though in a higher degree, by the addition and alteration; being cooling, restorative, easing pains in the liver, or spleen, cleansing the bowels, and creating a good appetite.

To make Walnut Leaf Wine.

Take two pounds of brown sugar, and one pound of honey to every gallon of water; boil them half an hour, skim it, and put in the tub to every gallon a handful of leaves, pour the liquor

on, and let it stand all night; then take out the leaves, and put in half a pint of yeast, and let it work fourteen days, which will take off the sweetness; then stop it up in a cask, and let it stand about seven months.

It is an excellent occasional drink for consumptive persons.

To make Cherry Wine.

Take cherries, just beginning to be ripe, of the red sort, clear them of the stalks and stones, put them into an earthen glazed pan, and with your clean hands squeeze them to a pulp, or with a wooden ladle or presser, and let them continue twelve hours to ferment; then put them into a linen cloth, not too fine, and press out the juice with a pressing board, or any other convenience; let the liquor stand till the scum arise, and with your ladle take it clean off; then pour out the clearer part, by inclination, into a cask, where to each gallon put a pound of the best loaf sugar, and let it ferment and purge seven or eight days; when you find it clear, draw it off into lesser casks, or bottles; keep it cool, as other wines, and in ten or twelve days it will be ripe.

This drinks very pleasant and cool in hot weather; chears the heart, and much enlivens nature in its decay; it is also good against violent pains in the head, and swooning fits.

To make Wine of Peaches and Apricots.

Take peaches, nectarines, &c. when they are full of juice, pare them, and take the stones out, then slice them thin, and put about a gallon to two

two gallons of water, and a quart of white wine; put them over a fire to simmer gently for a considerable time, till the sliced fruit become soft; then pour off the liquid part to other peaches that have been so treated and bruised, but not heated; let them stand twelve hours, stirring them sometimes, and then pour out the liquid part, press what remains through a fine hair bag, and put them together into a cask to ferment; then add a pound and an half of loaf sugar to each gallon; boil well an ounce of cloves in a quart of white wine, and add to it, which will give it a curious flavour.

Wine of apricots may be made with only bruising, and pouring the hot liquor on, not requiring so much sweetening, by reason they are of a more dulcid or luscious quality; to give it a singular flavour, boil an ounce of mace, and half an ounce of nutmeg, in a quart of white wine; and when the wine is on the ferment, pour the liquid part in hot, and hang a bunch of fresh burrage, well-flowered, into the cask, by a string at the bung, for three days; draw it off, and keep it in bottles, which are most proper to preserve these sort of wines.

They are moderately warming and restorative, very good in consumptions, to create an appetite, and recover decayed and wasting bodies; they loosen the hardness of the belly, and give ease to pains of the stomach.

To make Quince Wine.

Gather the quinces when pretty ripe, on a dry day, rub off the down with a clean linen cloth, and

and lay them in hay or straw for ten days to sweat; cut them in quarters, take out the core, bruise them well in a mashing-tub with a wooden beetle, and squeeze out the liquid part, by pressing them in a hair bag gradually in a cyder press; strain this liquor through a fine sieve, warm it gently over a fire, and scum it, but do not let it boil; sprinkle into it loaf sugar reduced to powder, then a gallon of water, and a quart of white wine, and boil a dozen or fourteen large quinces thinly sliced; add two pounds of fine sugar; then strain out the liquid part, and mingle it with the natural juice of the quinces, put it into a cask not to fill it, and shake them well together; let it stand to settle; put in juice of clary half a pint to five or six gallons, and mix it with a little flour and white of eggs; then draw it off, and if it be not sweet enough, add more sugar, and a quart of the best malmsey; you may boil a quarter of a pound of stoned raisins of the sun, and a quarter of an ounce of cinnamon, in a quart of the liquor, to the consumption of a third part, and straining the liquor, put it into the cask when the wine is upon the ferment.

This wine is a good pectoral, cooling and refreshing the vital parts: it is good, moderately taken, in all hot diseases; allays the flushing of the face, and St. Anthony's fire; takes away inflammations, and is very beneficial in breakings out, blotches, biles, or sores.

To make Birch Wine.

This being a liquor but little known, we shall be

be as particular as possible in the directions for it. The season for getting the liquor from birch trees, sometimes happens the latter end of February or beginning of March, before the leaves shoot out, as the sap begins to rise; and this is according to the mildness or rigour of the weather; and if the time is delayed, the juice will grow too thick to be drawn out, which should be as thin and clear as possible. The method of procuring the juice is by boring holes in the trunk of the tree, and fixing fossets made of elder; but care should be taken not to tap it in too many places at once, for fear of hurting the tree. If the tree is large, it may be bored in five or six places at once, and place bottles to let it drop in. When you have extracted a proper quantity, three, four, or five gallons from different trees, cork the bottles very close, and rosin or wax them till you begin to make your wine, which should be as soon as possible after you have got the juice. As soon as you begin, boil the sap as long as you can take off any scum; and put four pounds of fine loaf sugar to every gallon of the juice, and the peel of a lemon cut thin; then boil it again for near an hour, scumming it all the while, and pour it into a tub; when it is almost cold, work it with a toast spread with yeast, and let it stand five or six days, stirring it twice or three times a day; then take a cask that will contain it, and put a lighted match dipped well in brimstone into the cask; stop it till the match is burnt out, and then tun your wine into it, putting the bung lightly in till it has done working; bung it very close for about three

three months, and bottle it off for use; it will be ready in a week after it is put in the bottles.

It is a very wholesome, pleasant, and rich cordial, and very serviceable in curing consumptions, and particularly useful in scorbutic disorders.

To make Wines of Plumbs, Damsons, &c.

Take what plumbs you please, mix those of a sweet taste with an allay of those that are somewhat sour, though they must be all inclining to ripeness; slit them in halves, so that the stones may be taken out, then mash them gently, and add a little water and honey; the better to moisten them, boil to every gallon of your pulp a gallon of spring water, and put in a few bay leaves and cloves; add as much sugar as will sweeten it, scum off the froth, and let it cool, then press the fruit, squeezing out the liquid part; strain all through a fine strainer, and put the water and juice all together into a cask; let it stand and ferment three or four days, fine it with white sugar, flour, and whites of eggs, draw it off into bottles, and cork it up, that the air may not injure it; in twelve days it will be ripe, and taste like sherry, or rather a nearer flavour of Canary.

Damsons may be ordered as other plumbs, though they produce a tarter wine, more clear and lasting; but do not put so much water to them as to luscious plumbs, unless you mix some sweet wine with it, as Malaga, Canary, or the like; or infuse raisins of the sun in it, which will give it a rich mellow taste.

These, as other wines made of English fruit, are

are moderately cooling, purify the blood, and cleanse the reins; cause a freeness of urine, and contribute much to soft slumbers, and a quiet rest, by sending up gentle refreshing spirits to the brain, which dispel heat and noxious vapours, and put that noble part in a right temperature.

To make Wine of English Figs.

Take the large blue figs, pretty ripe, steep them in white wine, having made some slits in them, that they may swell and gather in the substance of the wine; then slice some other figs, and let them simmer over a fire in fair water till they are reduced to a kind of pulp, strain out the water, pressing the pulp hard, and pour it as hot as possible to those figs that are infused in the wine; let the quantity be near equal, the water somewhat more than the wine and figs; having infused twenty-four hours, mash them well together, and draw off all that will run voluntarily, then press the rest, and if it proves not pretty sweet, add loaf sugar to render it so; let it ferment, and add a little honey and sugar-candy to it, then fine it with whites of eggs and a little isinglass, draw it off, and keep it for use.

It is chiefly appropriated to defects of the lungs, helping shortness of breath, removing colds or inflammations of the lungs; it also comforts the stomach, and eases pains of the bowels.

To make Rose-Wine.

Get a glass bason or body, or for want of it, a well-glazed earthen vessel, and put into it

three gallons of rose water, drawn with a cold still; put into it a convenient quantity of rose leaves; cover it close, and put it for an hour in a kettle or cauldron of water, heating it over the fire to take out the whole strength and tincture of the roses, and when cold, press the rose leaves hard into the liquor, and steep fresh ones in, repeating it till the liquor has got a full strength of roses; then to every gallon of liquor add three pounds of loaf sugar; stir it well, that it may melt and disperse in every part, then put it into a cask, or other convenient vessel, to ferment; and to make it do so the better, add a little fixed nitre and flour, with two or three whites of eggs; let it stand to cool about thirty days, and it will be ripe, and have a curious flavour, having the whole strength and scent of the roses in it; and you may add, to meliorate it, some wine and spices, as your taste or inclination leads you.

By this way of infusion, wine of carnations, clove-gillyflowers, violets, primroses, or any flower having a curious scent, may be made; to which, to prevent repetition, you are referred.

Wines thus made, are not only pleasant in taste, but rich and medicinal, being excellent for strengthening the heart, refreshing the spirits, and gently cooling the body, making it lenitive, and so purges the first digestion of phlegm, and even choler; it abates the heat of the fever, quenches thirst, mitigates the inflammation of the intrails, and on many occasions, serves for a good counter poison.

To make Cowslip Wine.

Put five pounds of loaf sugar to four gallons of fair water, simmer them over a fire half an hour, to well dissolve the sugar, and when it is taken off, and cold, put in half a peck of cowslip flowers, clean picked and gently bruised; then put in two spoonfuls of new ale yeast, and a pound of syrup of lemons beaten with it, with a lemon peel or two; pour the whole into a well-seasoned cask or vessel, let them stand close stopped for three days, that they may ferment well; then put in some juice of cowslips, and give it a convenient space to work; when it has stood a month, draw it off into bottles, putting a little lump of loaf sugar into each, by which means you may keep it well the space of a year. In like manner you may make wine of such other flowers as are of a pleasant taste and scent, as oxlips, jessamine, peach blooms, comfry, scabeons, feather-few, fumitory, and many more, as your fancy and taste may lead you.

This wine, moderately drank, much helps the palsy, cramp, convulsions, and all other diseases of the nerves and sinews; also eases pains of the joints, and gout, and greatly contributes to the curing of ruptures.

To make Scurvy-Grass Wine.

Take the best large scurvy-grass tops and leaves, in May, June, or July, bruise them well in a stone mortar, put them in a well-glazed earthen vessel, and sprinkle them over with some powder of chrystal of tartar, then smear them over with virgin honey, and being covered close,

let it stand twenty-four hours; then set water over a gentle fire, putting to every gallon three pints of honey, and when the scum rises take it off, and let it cool; put your bruised scurvy-grass into a barrel, and pour the liquor to it, setting the vessel conveniently end-ways, with a tap at the bottom, and when it has been infused twenty-four hours, draw off the liquor, and strongly press the juice and moisture out of the herb into the barrel or vessel, and put the liquor up again; then put a little new ale yeast to it, and let it ferment three days, covering the place of the bung or vent with a piece of bread spread over with mustard-seed, downward, in a cool place, and let it continue till it is fine, and drinks brisk; then draw off the finest part, leaving only the dregs behind; add more herb, and ferment it with whites of eggs, flour, and fixed nitre ver-juice, or the juice of green grapes, if they are to be had; to which add six pounds of the syrup of mustard, all mixed and well beaten together, to refine it down, and it will drink brisk, but not very pleasant.

It helps digestion, warms cold stomachs, carries off phlegm, purifies the blood, purges out salt, watery humours, cleanses the bowels from cold sliminess, eases pains in the limbs, head, heart, and stomach, especially those proceeding from scorbutic humours, &c.

To make Wine of Mint, Balm, &c.

Distil the herb in the cold still, add honey to it, work as in scurvy-grass; then refine it, and work it down by a due porportion of its own syrup;

rup; by this means the wine will become very fragrant, and contain the whole virtue of the herb. Wormwood wine, wine of rue, carduus, and such strong physical herbs, may be made by infusion only, in small white wines, cyder, perry, or the like, adding a little sweets to them, that they may be more agreeable to the taste. That of black currants may be made as of other currants, and is very useful in all families.

Wines made of mint, balm, wormwood, rue, &c. resist pestilential air, are good in agues, and cold diseases; prevent fits of the mother, and agues; ease pains in the joints and sinews, cleanse the blood, and frequently prevent apoplexies, epilepsies, and the like; they not only contain the virtues of the herbs, but greatly strengthen and revive the decay of nature,

To make Orange Wine.

Put twelve pounds of fine sugar, and the whites of eight eggs, well beaten, into six gallons of spring water; let it boil an hour, scumming it all the time; take it off, and when it is pretty cool, put in the juice of fifty Seville oranges, and six spoonfuls of good ale yeast, and let it stand two days; then put it in another vessel, with two quarts of rhenish wine, and the juice of twelve lemons; you must let the juice of lemons and wine, and two pounds of double refined sugar, stand close covered ten or twelve hours before you put it into the vessel to your orange wine, and scum off the seeds before you put it in. The lemon peels must be put in with the oranges; half the rinds must be put into the vessel;

vessel; and it must stand ten or twelve days before it is fit to bottle.

To make Sage Wine.

Boil twenty-six quarts of spring water a quarter of an hour, and when it is blood-warm, put into it twenty-five pounds of Malaga raisins, picked, rubbed, and shred, with near half a bushel of red sage shred, and a porringer of ale yeast; stir all well together, and let it stand in a tub, covered warm, six or seven days, stirring it once a day; then strain it off, and put it in a runlet; let it work three or four days, and then stop it up; when it has stood six or seven days, put in a quart or two of Malaga sack; and when it is fine, bottle it.

To make Sycamore Wine.

Take two gallons of the sap of sycamore, and boil it half an hour, then add to it four pounds of fine powder sugar; beat the whites of three eggs to a froth, and mix them with the liquor, but if it be too hot it will poach the eggs; scum it well, and boil it half an hour, then strain it through a hair sieve, and let it stand till next day; then pour it clear from the sediment, put half a pint of good yeast to every twelve gallons, cover it close up with blankets till it is white over, after which put it into the barrel, and leave the bung hole open till it has done working, close it well up, let it stand three months, and bottle it: the fifth part of the sugar must be loaf, and if you like raisins, they are a great addition to the wine.

To

To make Turnip Wine.

Take a good number of turnips, pare them, put them into a cyder-press, and squeeze out all the juice; to every gallon of juice take three pounds of lump sugar; have a vessel ready just big enough to hold the juice, and put your sugar into a vessel; to every gallon of juice add half a pint of brandy; pour in the juice, and lay something over the bung for a week, to see if it works; if it does, you must not bring it down till it has done working, then stop it close for three months, and draw it off into another vessel; when it is fine, bottle it off.

To imitate Cyprus Wine.

To nine gallons of water, put nine quarts of the juice of white elder-berries, which has been pressed gently from the berries with the hand, and passed through a sieve, without bruising the kernels of the berries; add to every gallon of liquor three pounds of Lisbon sugar, to the whole quantity put an ounce and an half of ginger sliced, and three quarters of an ounce of cloves; then boil this near an hour, taking off the scum as it rises, and pour the whole to cool in an open tub, and work it with ale yeast, spread upon a toast of white bread for three days, and then tun it into a vessel that will just hold it, adding about a pound and an half of raisins of the sun split, to lie in liquor till you draw it off, which should not be till the wine is fine, which you will find in January. It is so much like the fine rich wine brought from Cyprus, in its colour and flavour, that it has deceived the best judges.

To

To make Gillyflower Wine.

To three gallons of water put six pounds of the best powder sugar, boil the sugar and water together for the space of half an hour, keep scumming it as the scum rises; let it stand to cool, beat up three ounces of syrup of betony, with a large spoonful of ale yeast, put it into the liquor, let them infuse and work together three days, covered with a cloth; strain it, put it into a cask, and let it settle for three or four weeks, when bottle it.

To make Mountain Wine.

Take fine Malaga raisins, pick all the stalks out, chop them very small, and put ten pounds of them to every two gallons of spring water; let them steep three weeks, stirring them often; then squeeze out the liquor, and put it into a vessel that will just hold it, but do not stop it till it has done hissing; then bung it up close, and it will be fit for use in six months.

To make Orange Wine with Raisins.

Take thirty pounds of new Malaga raisins, pick them clean, and chop them small; then take twenty large Seville oranges, ten of which pare as thin as for preserving; boil about eight gallons of soft water, till a third part be consumed; let it cool a little, then put five gallons of it hot upon your raisins and orange peel; stir it well together, cover it up, and when it is cold, let it it stand five days, stirring it up once or twice every day; then pass it through a hair sieve, and with a spoon press it as dry as you can;

can; put it in a rundlet fit for it, and add to it the rinds of the other ten oranges, cut as thin as the first; then make a syrup of the juice of twenty oranges, with a pound of white sugar; it must be made the day before you turn it up; stir it well together and stop it up close; let it stand two months to clear, then bottle it up. It will keep three years, and is better for keeping.

To make Smyrna Raisin Wine.

Put twenty-four gallons of water to a hundred pounds of raisins; after letting it stand about fourteen days, put it into your cask; when it has remained there six months, put a gallon of brandy to it; and when it is fine, bottle it.

To make an excellent English Wine.

Take currants, both red and white, gooseberries, red and green, mulberries, raspberries, strawberries, of different sorts, cherries, but not little black ones, and grapes, red and white; all the fruits must be full ripe, and take an equal quantity of each; throw them into a tub, and bruise them lightly; take golden pippins and nonpareils, chop and bruise them well, and mix them with the others; to every two gallons of fruit put one gallon of spring water, and boil it all together twice a day for a fortnight; then press it through a hair bag into a vessel, and have ready a wine hogshead, put into it an hundred raisins of the sun with their stalks, fill it with the strained juice, lay the bung on lightly, and when it has done hissing and working, put in a gallon of the best French brandy, and stop the vessel close;

let it stand six months, then peg it and see if it be fine, if it is, bottle it, if not, stop it for six months longer, and then bottle it: the longer it is kept the better it will be: it is necessary you put in bay leaves with your brandy.

To make bitter Wine.

Take two quarts of strong white wine, infuse in it one drachm of rhubarb, a drachm and an half of gentian root, Roman wormwood, tops of carduus, centaury, and camomile flowers, of each three drachms; yellow peel of oranges, half an ounce; nutmegs, mace, and cloves, of each one drachm; infuse all forty-eight hours, strain it, and drink a glass an hour before dinner.

To make Mead.

Having got thirteen gallons of water, put thirty pounds of honey to it, boil and scum it well; then take rosemary, thyme, bay leaves, and sweet briar, one handful all together, boil it an hour; then put it into a tub, with two or three handfuls of ground malt; stir it till it is blood-warm; then strain it through a cloth, and put it into a tub again; cut a toast round a quartern loaf, and spread it over with good ale yeast, and put it into your tub; and when the liquor is quite over with the yeast, put it into your vessel; then take of cloves, mace and nutmegs, an ounce and an half; of ginger sliced, an ounce; bruise the spice, tie it up in a rag, and hang it in the vessel; then stop it up close for use.

Another

Another Way.

Take a gallon of honey, eight gallons of water, a quarter of a pound of ginger sliced, and six whites of eggs beat with the shells; put all these into a convenient vessel, and let them boil till a fourth part of the liquor be wasted, scumming it all the time; to each gallon of water put a handful of rosemary; when your liquor is sufficently boiled, put in the remainder of your ingredients; and when all is boiled, strain your liquor through a hair sieve, and let it stand till it is thoroughly cold; then put a pint of ale yeast into the vessel, and put in the liquor; if the weather be cold, let it stand two or three days before you bottle it.

Another Way.

Take the honey out, and add as much water to the honeycombs as they will sweeten; let it stand to mix, boil it well, and scum it; when an egg will swim at the top it will be sufficiently boiled; then put it into a wooden vessel, let it stand till cold, and bottle it in stone bottles; you may boil it either with lemon thyme, rosemary, or cowslips.

To make Frontiniac Mead.

Take fifty pounds of honey, fifty pounds of Belvidere raisins, and fifty gallons of water; boil these about fifteen minutes, keeping it well scummed; put it into the working tub, and put to it a pint of ale yeast, letting it work till the yeast begins to fall; when taken clear off, tun it, with the raisins, and throw into the cask a

quart of white elder flowers: take care to attend it in change of weather; let it continue in the cask twelve months, and then fine it down with wine fining, and bottle it off.

To make Cowslip Mead.

Take fifteen gallons of water, and thirty pounds of honey, and boil them together till one gallon is wasted; skim it, and take it off the fire; have ready sixteen lemons cut in halves, put a gallon of the liquor to the lemons, and the rest into a tub with seven packs of cowslips; let them stand all night, then put in the liquor with the lemons, eight spoonfuls of new yeast, and a handful of sweet-briar; stir them all well together, and let it work three or four days; then strain it, and put it in your cask, and in six months time you may bottle it.

General Observations.

Your vessel should be quite dry, and previously rinsed with brandy, and well bunged or closed up as soon as the wines have done fermenting.

As it greatly depends on the flavour of the water you use, in order to have good tasted wines, you must be careful to get the best; the water in London will not be proper, unless put for some time in earthen vessels, to settle itself. Fine spring water is most proper if it can be readily got.

Be careful not to let it stand too long before you get it cold, and remember to put in the yeast

yeast in time, or else your wine will fret in the cask, and be prevented fining.

If you let it stand too long in the tub, while working, it will lose the natural sweetness and flavour of the fruits and flowers it is made from.

Lastly, Let your fruit, berries, &c. be always gathered quite dry, and in general when full ripe.

THE METHOD OF MAKING ARTIFICIAL WINES, OF RECOVERING FADED AND SUCH WINES AS HAVE LOST THEIR COLOUR; AND OF RACKING, SWEETENING, &c.

Of small Wines meliorated.

It is certain that weak wines may be raised and improved on the rich lees of wine that is drawn off; and indeed it is common to draw off such small wines, and put them on such lees; by this the profit of the vintners is greatly enlarged. We also see that wine is fed with proper food, as sweet flesh, salt of tartar, or the sweet and volatile spirit of tartar; but more especially with the quintessence of wine, essential salts, prepared oils, herbs, and things of an aromatical nature: why then may not small wine be greatly bettered by the animal spirit or quintessence extracted from other wines? for the animal part of wine only, and nothing else, can increase the strength of wine. If the quintessence be drawn out of one small wine, and added to another, it will make that rich, though the other is altogether impoverished: for this reason it is better that one be lost,

lost, which may serve for vinegar, than both remain useless. This cannot be so well domonstrated by words as by practice; for which reason we shall give some examples to prove what has been said.

To make artificial Claret.

Take the juice or water of clary, distil it in a cold still, one part; redstreak cyder, half a part; Malaga raisins, beaten in a mortar, six pounds; the fat mother of claret, one pound; cover them in a close vessel for fifteen days, to ferment; then draw off the liquor into another vessel, and to every gallon add half a pint of the juice of mulberries, blackberries, or gooseberries, and a pint of the spirit of clary; to the whole put three spoonfuls of flour, and the whites of two new-laid eggs, with a drachm of isinglass; beat these together, and add to the liquor two pounds of the syrup of clary, and it will refine down, and be very rich, not distinguishable from the right claret, unless by those well skilled in wines.

To make artificial Malaga, Canary Wine, &c.

Take a cask that has been well seasoned with right old Malaga, new trim it, and hoop it strong, leaving it open at one end, to which open end a close cover must be fitted, to take off and put on at pleasure, and keep it in all seasons in a warm place; fill it with spring or conduit water, and to every gallon of water add six pounds of the best Malaga raisins, well bruised, and sprinkle on every twenty gallons a handful of calx wine; then place the cover close, and keep it warm with

with cloths fastened about it, and let it continue so four or five days to work and ferment; after that open it, to see if the raisins are floating on the top of the water; if you find they are, press them down again, and do so every four or five days, letting them stand three weeks or a month; then tap the vessel three or four inches above the bottom, and try if the liquor tastes; and if it does not, let it stand longer, till it has got the true flavour; then draw it off into another cask that has had Malaga in it, and to every twenty gallons put a pint of the best aqua vitæ, a quart of Alicant wine, and two new laid eggs beaten together, and let it stand in a vaulted cellar, or such like place, till it be fit for drinking; if it want sweetness, put in a little fine loaf sugar, and it will abundantly answer your expectation: and this dashed with a little white wine, or brisk pippin cyder, may pass for Canary.

And thus, not only artificial Malaga may be made, but other artificial wines; for it cannot but be supposed that an ingenious person may, by these examples, invent and prepare other sorts of wines different from these in taste; for having once got a knowledge of the different herbs that bear a similarity to the different sulphur of the true wine, whether styptic, acid, mild, luscious, fat, or balsamic, so must the imitation of the different sorts of wines be, whether Ribella, Tent, Rapadavia, Canary, or any others: as for white wine or rhenish, you may make them of sweeter or tarter cyders, as you find in the directions given for making artificial claret, bating the colouring; though you must be at the labour

and

and charge of fining them more, on purpose to keep up a good body.

To restore pricked Wines.

Take the wine down to the lees in another cask, where the lees of good wine are fresh; then take a pint of strong aqua vitæ, scrape half a pound of yellow bees-wax into it, and by heating the spirit over a gentle fire melt the wax; then dip in it a cloth, and set it on fire with a brimstone match, put it in flaming at the bung, and stop the cask close.

To restore Wines decayed by too much Vent, or Sowering.

Stir it well with a flat-ended stick, till you have removed it in all parts, and made it ferment, but do not touch the lees; then pour in a pint of aqua vitæ, and stop it up close, and at the end of ten days it will be tolerably restored. Wine that is decayed by too much vent, may be recovered by putting burning brimstone or hot crusts of bread into it.

For musty Wines, or such as have got a Twang of the Cask.

To remedy this, rack it off upon lees of rich wine of the same sort; then put into a bag four ounces of the powder of lenerel berries, and two ounces of the filings of steel; let it hang by a string to the middle of the wine, and so by degrees lower it, as you draw it off.

To

To prevent Wine from turning.

Put a pound of butter melted in fair water into your cask, pretty warm, and stop it close.

To take away the ill Scent of Wine.

Bake a long roller of dough, stuck well with cloves; let it thoroughly bake, and hang it in your cask, and it will remove the ill scent from the wine, by gathering it to itself.

To remedy a bitter or sour Scent in Wine.

Take half a peck of barley, and boil it in two quarts of water, till one half of the water be wasted; strain it, let it settle well, and pour it into the wine cask, stirring it without touching the lees.

To soften green Wine.

Put in a little vinegar, wherein litherage has been well steeped, and boil some honey to draw out the wax; strain it through a cloth, and put a quart of it into a tierce, which will improve it, in summer especially. Some, when they perceive the wine turning, put in a stone of unslacked lime; this will make it very good.

To keep Wine from souring.

Boil a gallon of wine, with some beaten oyster shells and crabs' claws calcined; strain out the liquid part, and when it is cool put it into green wine, and it will give it a pleasant lively taste.

To sweeten Wine.

Fill it upon the lees, put a handful of the flowers of clary, and infuse in it; add a pound

of mustard seed dry ground, which must be sunk in a bag to the bottom of the cask.

To make artificial Malmsey.

Take English galingal and cloves, of each a drachm; beat them to powder, and infuse them a day and a night in a pint of aqua vitæ, in a wooden vessel kept close covered; then put it into good claret, and it will make twelve or fourteen gallons of fine malmsey in five or six days; the drugs may be hung in a bag in the cask.

To make Wine settle well.

Take a pint of wheat, and boil it in a quart of water till it bursts and becomes very soft; then squeeze it through a new linen cloth, and put a pint of the liquid part into a hogshead of unsettled white wine, and it will fine it.

To make Wormwood Wine.

Take a good brisk rhenish wine, or white wine, and put into it a pound of Roman wormwood in a bag, clean stripped from the stalks, and well dried; and in ten or twelve days infusion it will give it a taste and curious colour beyond what it had before: this may be done as it is drawn, by dropping three or four drops of chemical spirit, or oil of wormwood, into a quart of wine.

To make Rough Claret.

Put a quart of claret to two quarts of sloes, and bake them in a gentle oven till they have stewed out a great part of their moisture; then pour

pour off what is liquid, and squeeze out the rest; and half a pint of this will make ten gallons rough.

To recover the lost Colour of White Wine or Rhenish Wine.

To do this effectually, rack the wine from the lees, and if the colour of the wine be faint and tawny, put in coniac lees, and pour the wine upon them, rolling and shaking them together a considerable time in the cask; in ten or twelve days rack off the wine, and it will be of a proper colour, and drink brisk and fine.

To prevent the Decay of lowering Wine.

Take an ounce of roach-alum powder, draw out four gallons of the wine, and strew the powder over it; beat it well for the space of half an hour, then fill up the cask, and set it on broach, being careful to let it take vent; by this means, in three or four days you will find it a curious brisk wine.

To rack Wine.

This is done with such instruments as are useful, and appropriated to the manner of doing it, and cannot be so well described by words as by seeing it done; however, observe this in doing it: let it be when the wind sets full north, and the weather is temperate and clear, that the air may the better agree with the constitution of the wine, and make it take more kindly. It is likewise most proper to do it in the increase of the moon, when she is under the earth, and not in full height, &c.

To make Wines scent well, and give them a curious Flavour.

Take two ounces of powder of sulphur, half an ounce of calamus, incorporate them well together, and put them into a pint and an half of orange water; let them steep in it a considerable time, and then drawing off the water, melt the sulphur and calamus in an iron pan, and dip in it as many rags as will soak it up, which put into the cask; then rack your wine, and put in a pint of rose water, and stopping the hogshead, roll it up and down half an hour, after which let it continue still two days; and by so ordering any Gascoigne, or red wine, it will have a pleasant scent and taste.

To mend Wines that rope.

When you have set your cask a-broach, place a coarse linen cloth before the bore, then put in the linen and rack it in a dry cask; add five or six ounces of the powder of alum, roll and shake them sufficiently together, and upon settling it will be fined down, and prove a very pleasant wine both in taste and scent.

To mend White or Rhenish Wines.

If these wines have an unpleasant taste, the best way is speedily to draw them off, and to one half of the wine put two gallons of new milk, a handful of bay-salt, and as much rice; mix and beat them well together for half an hour, with a staff or paddler; then fill up the cask, and when you have rolled it well, turn it over in the lees, and

and two or three days after you may broach, and it will drink very fine and brisk.

Another Way.

Take a gallon or more of morning's milk, put it into the cask, and mix it well with rolling; when you perceive it is quite settled, put in three or four ounces of isinglass, and about a quarter of a pound of loaf sugar, fine scraped; then fill up the hogshead or other cask, and roll it four or five times over; and this will bring it to a colour and fineness.

To meliorate or better vicious Wine.

Take a pint of clarified honey, a pint of water, wherein raisins of the sun have been well steeped, and three quarters of a pint of good white wine, or claret, according as the colour of your wine is; let them simmer and boil a little over a gentle fire, to the consumption of a third part, taking off the scum as fast as it rises; put it very hot into the vitiated wine, and let it stand, the bung hole being open; then put a little bruised mace, nutmegs and cloves into a linen bag, and hang it in the wine by a string, for three or four days; by so doing either new or old wine will not only be fined, but much bettered; for by this means they are restored from their foulness and decay, and yield a good scent and taste: you may, to make this work more perfect, when you take out the spice, hang in a small bag of white mustard seed, a little bruised,

To

To make Ice in Summer for cooling Wine.

Take a stone bottle that will hold about three quarts of water; put into it three ounces of refined salt-petre, half an ounce of Florence orrice, and fill it with water boiling hot; stop it close, and immediately let it down into a well, where it must remain three or four hours; and when you break the bottle, you will find it full of hard ice: or, for want of this opportunity, dissolve a pound of nitre in a pail of water, and it will cool your bottles exceedingly.

General Observations.

Take salt of tartar, and pour distilled vinegar on it till it is assatiated, every time you draw off the phlegm, and then distil it into a coated retort by degrees; and rectify the oil through the spirit of vitriol, which will render it lucid, fragrant, and very pleasant. A small quantity of the powder put in a linen rag, and hung in the cask, will refresh and meliorate, if not recover, foul, pricked, or faded wine, in a short time.

Wines may also be enriched by essential and fragrant oils, made in such a manner as to incorporate with water or spirits of wine, or other wine; after being diluted by proper fermentation, they are easily united, and the body of the wine much enriched.

It is necessary to observe, that although we have been very exact in specifying the particular quantity of each ingredient used in the making, as well as mending the wines treated of, yet every man's palate should be consulted by those who

who are employed to do the business; and your own judgment will direct you how to lessen or increase any part, in proportion, according to the taste of the employer.

BRANDY, CYDER, &c.

To make Cherry Brandy.

Take of black and morella cherries, of each a like quantity, and fill your jar or bottle full; to every twelve pounds of cherries put in half a pound of either plumb or apricot kernels; fill it up with French brandy, and the longer it stands the better it will be. Currant brandy may be made the same way.

Another Way.

Take and pick eight pounds of black maroon cherries, and eight pounds of small black cherries, put them in a mortar and bruise them, or leave them whole if you chuse; put them into a cask, and pour six gallons of good brandy over them; then put in two pounds of loaf sugar broke to pieces, and a quart of sack; stir all well up together, and let it stand two months; then draw it off into pint bottles, cork it tight, and keep it for use. You may make it with morella cherries the same way.

To

To make Raspberry Brandy.

Take two gallons of raspberries, pick them from the stalks, bruise them with your hands, and put them into a cask; pour eight gallons of good brandy over them, put in two pounds of loaf sugar beat fine, and a quart of sack; stir all well up together, and let it stand a month; then draw it off clear into another cask, and when it is fine bottle it, cork the bottles well, and keep it for use.

To make Sir John Cope's Shrub.

Take two gallons of brandy, twenty-four Genoa lemons, and peel the yellow rinds very thin; throw away all the whites of the rinds, slice the lemons, and throw away the stones; then let the yellow rind, and the lemons so sliced, infuse in the brandy five or six days; drain them through a thick flannel, and put to the brandy a gallon of white wine or rhenish, with six pounds of white sugar; bottle it up, and let it be close sealed.

To make Currant Shrub.

Take white currants full ripe, mash them with your hands, then strain them through a hair sieve, and to one gallon of rum or brandy put five pints of the currant juice, and a pound of loaf sugar; cover it up close, and let it stand two or three days, stirring it twice a day; then run it through a jelly bag: it is best to put half the spirits to the juice, and add the other half when you bottle it off.

To make Cyder.

Let your apples be thoroughly ripe; press out the juice, and throw it into a tub or vat with a tap and canal in it; about thirty or forty hours after you have put it into the vat, you will observe a head to rise upon it; take care not to disturb the head, or suffer it to break, which it will do, if you neglect to draw off the cyder at a proper time. When therefore your head is pretty thick, draw a glass of it now and then, and see whether it is fine; when you see it fine, draw it off into a clean vessel. By this means you will get rid of a good deal of fæces, which, if the head breaks, will mix again with the cyder, and not easily be discharged. When the cyder is in the hogshead, it will begin, after a day or two, to sing or ferment again, which is discovered by putting your ear to the bung of your hogshead. Let it ferment four or five days, in order to raise a proper spirit, but no longer; too great a fermentation being apt to destroy that luciousness which is necessary to preserve it, and give it a fine taste of the apple. After it has worked four or five days, rack it into another vessel matched with brimstone; the match of brimstone answers two ends, it stops the fermentation, and by keeping the body quiet, occasions the heavy particles to subside. By this means you will get your cyder perfectly fine, and keep up the strength and lusciousness of it, which by too much fermentation will necessarily go off. After you have got it thoroughly fine, you may rack it into another vessel matched with brimstone, and stop it up till the time of bottling, which is about May, or

the latter end of August; or if it be too luscious, not till the March following. However, do not rack it too often, because it weakens the cyder, and occasions a good deal of the spirit to fly off.

In the above method of making cyder, it is to be observed, that the chief intention is to stop the fermentation, to unlock or raise no more of the spirit than is necessary, and to preserve as much of the lusciousness as possible. The method is the same in the management of wines, and for the like reason. When you brew malt liquor, you can add spirit to it by an additional quantity of malt: but in wines and cyder you have but just such a quantity of spirit, which therefore must be managed with prudence and frugality. The common fermentation, which cyder undergoes in bottles, will soon raise spirit enough, and make it like old wine, a noble racy liquor; for in proportion as the spirit is raised by fermentation, the lusciousness goes off. But if you ferment it too much at first, the spirit will be exhausted, the lusciousness broke and carried off, and you will have nothing left, but a rough, vapid, disagreeable liquor, such as you meet with among country farmers, who often ferment their cyder so long, that it is fit for little else but to make vinegar.

To make Sir John Cope's Cyder, good and fit for drinking in two or three Days.

Take any quantity of apples, pound them, and pour three gallons of water on each bushel; put them into a tub, or any other wooden vessel, with a spiggot near the bottom; let them infuse twenty-

twenty-four hours; then, without pressing or shaking the vessel, draw off the liquor into bottles, which after two or three days will be clear, and fit to drink, but it will be too brisk if kept much longer; it may be proper to fasten a small basket, such as brewers use, to the end of the fosset, to keep the apples from stopping it.

To make Mr. Bentham's Cyder.

Take your apples and beat them in a wooden trough till they are well mashed; then put them into a clean hair bag, squeeze and press out the juice, and let it run into a clean vessel; then put it into the barrel you intend to keep it in; it is best to be thick; you must clay up your vessel, as you do beer, the next morning.

To make Perry.

Take pears that have a vinous juice, such as gooseberry pears, horse pears, both red and white, the jolm and joke pears, and others of the like kind; take the reddest of the sort, let them be ripe, but not too ripe, and grind them as you do apples for cyder, and work it off in the same manner: if your pears are of a sweet taste, mix a few crabs with them.

To make Usquebaugh.

Take ten gallons of good malt spirits; aniseeds one pound; cloves two ounces; nutmegs, ginger, and caraway seeds, of each four ounces; coriander seeds four ounces; distil them in a still with a worm, put it into a vessel, and add to it Spanish liquorice bruised, and raisins of the sun stoned, of each two pounds; cinnamon four

ounces; dates, stoned and the white skin taken off, four ounces: if you intend it to be yellow, put in two ounces of saffron, and five pounds of white or brown sugar-candy; keep it close nine or ten days, stir it once a day; and if you would have it green, leave out the saffron, and add either angelica or green corn sufficient to give it a fine colour; a week after, put in three grains of ambergris and musk; after standing ten days, put a flannel in a large sieve, set the sieve under a funnel, and strain it into the cask; let it stand till it is fine, bottle it off, and the longer you keep it the better.

To make Mum.

Boil a hogshead of water until it is reduced to two thirds; put to it seven bushels of wheat flour, one bushel of oatmeal, and a bushel of beans; then mix with it a handful of elder leaves, with three ounces of barberries; put to it a little yeast, and when it has worked itself from all impurities, let it be drawn off and stopped up close in another cask, with half a dozen of eggs mixed with it; it must be kept in the cask two years before you draw it off for drinking.

To make milk Punch.

Take two quarts of water, one quart of milk, half a pint of lemon juice, and a quart of brandy; sugar it to your taste, put the milk and water together a little warm, then add the sugar and lemon juice, and stir it through a flour bag till it is fine; you may bottle it, and it will keep a fortnight or longer.

To

To make Milk Punch for present drinking.

To two quarts of water put two quarts of French brandy, a dozen and an half of lemons, three quarters of a pound of double refined sugar, and three pints of new milk; strain it frequently through a jelly bag till it is clear and fine; you must make it two or three days before you use it, and may bottle it off, but it will preserve its goodness for some time.

PICKLES.

General Observations on Pickling.

The knowledge of pickling is very essential in a family, but it is to be lamented, that the health of individuals is often endangered, merely to gratify the age. Things known to be pernicious, are frequently made use of, in order to procure a brighter colour to the thing meant to be pickled. It is indeed a common practice to make use of brass utensils, that the verdigrease extracted from it may give an additional tint to all pickles intended to be green; not considering that they are communicating an absolute poison to that which they are preparing for their food. Such inconsiderate proceedings, it is hoped, will hereafter be avoided, especially as there is no necessity for having recourse to such pernicious means, when these articles will become equally

equally green, by keeping them of a proper heat upon the hearth, without the help of brass or verdigrease of any kind. It is therefore highly proper to be very particular in keeping the pickles from such things, and to follow strictly the directions of your receipts, given with respect to all kinds of pickles, which are greened only by pouring vinegar hot upon them, and it will keep them a long time. Stone jars are the most proper for all sorts of pickles, for though they are expensive in the first purchase, yet they will, in the end, be found much cheaper than earthen vessels, through which, it has been found by experience, salt and vinegar will penetrate, especially when put in hot. Be careful never to put your fingers in to take the pickles out, as it will soon spoil them; but always make use of a spoon upon those occasions.

To pickle Cucumbers.

Let your cucumbers be as free from spots as possible, and take the smallest you can get; put them into strong salt water for nine or ten days, or till they become yellow; and stir them at least twice a day, or they will grow soft; should they become perfectly yellow, pour the water from them, and cover them with plenty of vine leaves; set your water over the fire, and when it boils, pour it upon them, and set them upon the hearth to keep warm; when the water is almost cold, make it boiling hot again, and pour it upon them; proceed in this manner till you perceive they are of a fine green, which they will be in four or five times: be careful to keep them well covered

covered with vine leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner; when they are greened, put them in an hair sieve to drain, and then make the following pickle for them: to every two quarts of white vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, an ounce of black pepper and an handful of salt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale, ale-vinegar, or distilled vinegar; and you may add three or four cloves of garlic or shallots.

To pickle Cucumbers in Slices.

Take some large cucumbers before they are too ripe, slice them of the thickness of crown pieces in a pewter dish; to every twelve cucumbers, slice two large onions thin, and so on till you have filled your dish, with a handful of salt between every row; then cover them with another pewter dish, and let them stand twenty-four hours; then put them into a cullender, and let them drain well; put them in a jar, cover them over with white wine vinegar, and let them stand four hours; pour the vinegar from them into a copper saucepan, and boil it with a little salt; put to the cucumbers a little mace and whole pepper, a large race of ginger sliced, and then pour the boiling vinegar on; cover them close, and when they are cold tie them down: they will be fit to eat in two or three days.

To pickle Mangoes.

Cucumbers used for this purpose must be of the largest sort, and taken from the vines before they are too ripe, or yellow at the ends; cut a piece out of the side, and take out the seeds with an apple-scraper or tea-spoon; then put them into strong salt and water for eight or nine days, or till they are very yellow; stir them well two or three times each day, and put them into a pan, with a large quantity of vine leaves both over and under them; beat a little roach-alum very fine, and put it into the salt and water they came out of; pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they are pretty green; then take them out, and drain them in a hair sieve, and when they are cold, put to them a little horse-radish, then mustard-seed, two or three heads of garlic, a few pepper-corns, a few green cucumbers sliced in small pieces, then horse-radish, and the same as before-mentioned, till you have filled them; then take the piece you cut out, and sew it with a large needle and thread, and do all the rest in the same manner. Have ready the following pickle:—to every gallon of allegar put an ounce of mace, the same of cloves, two ounces of sliced ginger, the same of long pepper, Jamaica pepper, and black pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices; boil them five minutes in the allegar, then pour it upon your pickles, tie them down, and keep them for use.

To pickle Onions.

Take some small onions, peel them, and put them into salt and water; shift them once a day for three days, then set them over the fire in milk and water till ready to boil; dry them, pour over them the following pickle when boiled, and cold:—double distilled vinegar, salt, mace, and one or two bay leaves; they will not look white with any other vinegar.

Another Way.

Take a sufficient number of the smallest onions you can get, and put them into salt and water for nine days, observing to change the water every day; then put them into jars, and pour fresh boiling salt and water over them; let them stand close covered till they are cold, then make some more salt and water, and pour it boiling hot upon them; when it is cold, put your onions in a hair sieve to drain, then put them into wide-mouthed bottles, and fill them up with distilled vinegar; put into every bottle a slice or two of ginger, a blade of mace, and a large tea-spoonful of eating oil, which will keep the onions white. If you like the taste of bay-leaf, you may put one or two into every bottle, and as much bay-salt as will lie on a sixpence: cork them well up.

To pickle Walnuts black.

Your walnuts should be gathered when the sun is hot upon them, and always before the shell is hard, which may be easily known by running a pin into them; then put them into a strong salt and water for nine days; stir them

twice a day, and change the salt and water every three days; put them in a hair sieve, and let them stand in the air till they turn black; then put them into strong stone jars, and pour boiling allegar over them; cover them up, and let them stand till they are cold, then boil the allegar three times more, and let it stand till it is cold between every time; tie them down with paper, and a bladder over them, and let them stand two months; then take them out of the allegar, and make a pickle for them; to every two quarts of allegar, put half an ounce of mace, half an ounce of cloves, one ounce of black pepper, the same of Jamaica pepper, ginger, and long pepper, and two ounces of common salt; boil it ten minutes, and pour it hot upon your walnuts, and tie them down with a bladder, and paper over it.

Another Way.

Take large full-grown nuts, but before they are hard, and lay them in salt and water; let them lie two days, then shift them into fresh water; let them lie two days longer, then shift them again, and let them lie three in your pickling jar; when the jar is half full, put in a large onion stuck with cloves; to a hundred walnuts put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of all-spice, six bay leaves, and a stick of horse-radish; then fill your jar, and pour boiling vinegar over them; cover them with a plate, and when they are cold, tie them down with a bladder and leather, and they will be

be fit to eat in two or three months. The next year, if any remains, boil up your liquor again, and skim it; when cold, pour it over your walnuts. This is by much the best pickle for use, therefore you may add to it what quantity of vinegar you please. If you pickle a great many walnuts, and eat them fast, make pickle for a hundred or two, the rest keep in strong brine of salt and water, boiled till it will bear an egg; and as your pot empties, fill them up with those in the salt and water. Take care that they are covered with pickle. In the same manner you may do a smaller quantity; but if you can get rape vinegar, use that instead of salt and water. Do them thus:—put your nuts into the jar you intend to pickle them in, throw in a handful of salt, and fill the pot with rape vinegar; cover it close, and let them stand a fortnight; then pour them out of the pot, wipe it clean, and just rub the nuts with a coarse cloth, and then put them in the jar with the pickle as above.

To pickle Walnuts green.

Take the largest double, or French walnuts, before the shells are hard, pare them very thin, and put them into a tub of spring water as they are pared; put to them, if there are two or three hundred nuts, a pound of bay-salt; leave them in the water twenty-four hours, then put them into a stone jar, a layer of vine leaves, and a layer of walnuts; fill it up with cold vinegar, and when they have stood all night, pour the vinegar from them into a copper, with a good quantity of bay-salt; set it upon the fire, and let

it boil, then pour it hot on the nuts; tie them over with a woollen cloth, and let them stand a week; then pour that pickle from them, rub the nuts clean with a piece of flannel, and put them again into a jar, with vine leaves, as before-mentioned; boil fresh vinegar, and to every gallon of vinegar, four or five pieces of ginger, a quarter of an ounce of mace, and the same quantity of whole black pepper; pour the vinegar boiling hot upon the walnuts, and cover them with a woollen cloth; let it stand four or five days, and repeat the same four or five times; when the vinegar is cold, put in half a pint of mustard seed, a stick of horse-radish sliced; tie them down with a bladder, and then with leather; they will be fit to eat in three weeks. If they are intended to be kept, the vinegar must not be boiled; but then they will not be ready under six months.

To pickle French Beans.

Pour a boiling-hot wine over your French beans, and cover them close; the next day drain and dry them; then pour over them a boiling-hot pickle of white wine vinegar, Jamaica pepper, black pepper, a little mace and ginger; repeat this for two or three days, or till the beans look green.

To pickle Red Cabbage.

Slice your cabbage cross-ways, put it on an earthen dish, and sprinkle an handful of salt over it; cover it with another dish, and let it stand twenty-four hours; then put it into a cullender

lander to drain, and lay it in your jar; take white wine vinegar enough to cover it, a little cloves, mace, and all-spice; put them in whole, with a little cochineal boiled fine; then boil it up, and pour it either hot or cold on your cabbage; if you pour on the pickle hot, cover it close with a cloth till it is cold, and then tie it up close, as you do other pickles.

Another Way.

Take a fine close red cabbage, and cut it thin; then take some cold ale allegar, and put to it two or three blades of mace, and a few white pepper corns; make it pretty strong with salt, and put your cabbage into the allegar as you cut it; tie it close down with a bladder, and a paper over that; in a day or two it will be fit for use.

To pickle Mushrooms.

Take the smallest mushrooms you can get, and put them into spring water, rub them with a piece of new flannel dipped in salt, and put them into cold spring water as you do them, to keep their colour; then put them into a sauce-pan, throw a handful of salt over them, cover them close, and set them over the fire four or five minutes, or till you see they are thoroughly hot, and the liquor is drawn out of them; then lay them between two clean cloths till they are cold, put them into glass bottles, and fill them up with distilled vinegar; put a blade or two of mace and a tea-spoonful of good oil in every bottle; cork them up close, and set them in a cool place. If you have not any distilled vinegar,

vinegar, you may use white wine vinegar, or even allegar, but it must be boiled with a little mace, salt, and a few slices of ginger; it must be cold before you pour it on your mushrooms. If your vinegar or allegar is too sharp, it will make your mushrooms soft; neither will they keep so long, or appear so white.

To pickle Cauliflowers

Take the largest and closest you can get; pull them into sprigs, put them in an earthen dish, and sprinkle salt over them; let them stand twenty-four hours to draw out all the water, then put them in a jar, and pour salt and water boiling over them; cover them close, and let them stand till the next day; then take them out, and lay them on a coarse cloth to drain; put them into glass jars, and put in a nutmeg sliced, and two or three blades of mace in each jar; cover them with distilled vinegar, and tie them down with a bladder, and over that a leather: they will be fit for use in a month.

To pickle Capers.

These are the flower-buds of a small shrub, preserved in pickle. The tree which bears capers is called the caper-shrub, or bush, and is common in the western part of Europe. We have them in some gardens, but Toulon is the principal place for capers. We have some from Lyons, but they are flatter, and less firm; and some come from Majorca, but they are salt and disagreeable. The finest flavoured are from Toulon. They gather the buds from the blossoms before

before they are open, then spread them upon a floor in the room, where no sun enters, and there let them lie till they begin to wither; they then throw them into a tub of sharp vinegar, and, after three days, they add a quantity of bay-salt. When this is dissolved, they are fit for packing for sale, and are sent to all parts of Europe. The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured; those which are soft, flabby, and half open, are of little value.

To pickle Samphire.

Take the samphire that is green, put it into a clean pan, and throw over it two or three handfuls of salt; then cover it with spring water; let it lie twenty-four hours, after which put it into a clean saucepan, throw in a handful of salt, and cover it with good vinegar; cover the pan close, and set it over a slow fire; let it stand till it is just green and crisp, and take it off at that moment, for should it remain till it is soft, it will be spoiled; put it in your pickling-pot, and cover it close; as soon as it is cold, tie it down with a bladder and leather, and keep it for use; or you may keep it all the year in a very strong brine of salt and water, and throw it into vinegar just before you use it.

To pickle Beet Roots.

Beet roots, which are a pretty garnish for made dishes, are thus pickled:—Boil them tender, peel them, and, if agreeable, cut them into shapes; pour over them a hot pickle of white wine

wine vinegar, a little pepper, ginger, and horse-radish sliced.

To pickle Barberries.

Let your barberries be gathered before they are too ripe; take care to pick out the leaves and dead stalks, and then put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder.

Note.—When you see a scum over your barberries, put them into fresh salt and water; they require no vinegar, their own sharpness being sufficient to keep them.

To pickle Codlings.

Gather your codlings when they are about the size of a large French walnut, put a quantity of vine leaves in the bottom of a brass pan, and put in your codlings; cover them well with vine leaves, and set them over a very slow fire till you can peel the skins off; then take them carefully up in a hair sieve, peel them with a penknife, and put them into the saucepan again, with the vine leaves and water as before; cover them close, and set them over a slow fire till they are of a fine green; then drain them through a hair sieve, and when they are cold, put them into distilled vinegar; pour a little neat oil on the top, and tie them down with a bladder.

Indian Pickle, or Peccadillo.

Quarter a white cabbage and cauliflower; take also cucumbers, melons, apples, French beans, plumbs, all or any of these; lay them on a hair sieve,

sieve, strew over a large handful of salt, set them in the sun for three or four days, or till very dry; and put them into a stone jar with the following pickle:—Put a pound of race ginger into salt and water, the next day scrape and slice it, salt it, and dry it in the sun; slice, salt, and dry a pound of garlic; put these into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, and four ounces of mustard seed bruised; stop the pickle close, then prepare the cabbage, &c. If the fruit is put in, it must be green.

To pickle Artichoke-bottoms.

Take some artichokes, and boil them till you can pull the leaves off, then take off the chokes, and cut them from the stalk; take great care that you do not let the knife touch the top; throw them into salt and water for an hour, then take them out, and lay them on a cloth to drain; then put them into large wide-mouthed glasses, put a little mace and sliced nutmeg between; fill them either with distilled vinegar, or sugar-vinegar, and spring water; cover them with mutton fat fried, and tie them down with a bladder and leather.

To pickle Nasturtium Buds.

After the blossoms are gone off, gather the little knobs, and put them into cold water; shift them once a day for three successive days, then make a cold pickle of white wine vinegar, a little white wine, shallot, pepper, cloves, mace, nutmeg quartered, and horse-radish; put in the buds.

To pickle Gerkins.

Take five hundred gerkins, and have ready a large earthen pan of spring water and salt; to every gallon of water put two pounds of salt, mix it well together, and throw in your gerkins; wash them out in two hours, put them to drain, let them be drained very dry, and put them in a jar; in the mean time get a bell-metal pot, with a gallon of the best white wine vinegar, half an ounce of cloves and mace, one ounce of all-spice, one ounce of mustard-seed, a stick of horse-radish cut in slices, six bay-leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt, boil it up in the pot all together, and put it over the gerkins; cover them close down, and let them stand twenty-four hours; then put them in your pot, and simmer them over the stove till they are green; (be careful not to let them boil, if you do you will spoil them) then put them in your jar, and cover them close down till they are cold; then tie them over with a bladder, and leather over that, and put them in a cold dry place; mind always to keep your pickles tied down close. Or this way: after they have been twenty-four hours in the vinegar, pour the vinegar off from them, and make it boil; then pour it over the gerkins, cover them close, and repeat it every day till they are green; then tie them down with a bladder and leather, and keep them in a cool dry place: by this method they will keep good for three or four years.

To

To pickle Asparagus.

Take the largest asparagus you can get, cut off the white ends, and wash the green ends in spring water; then put them in another clean water, and let them lay two or three hours in it; have a large broad stew-pan full of spring water, with a handful of salt, set it on the fire, and when it boils put in the grass, not tied up, but loose, and not too many at a time, for fear you should break the heads; just scald them, and no more; take them out with a broad skimmer, and lay them on a cloth to cool. For your pickle take a gallon or more, according to your quantity of asparagus, of white wine vinegar, and one ounce of bay-salt, boil it, and put the asparagus in your jar; to a gallon of pickle put two nutmegs, a quarter of an ounce of mace, the same of whole white pepper, and pour the pickle hot over them; cover them with a linen cloth, doubled three or four times, let them stand a week, and boil the pickle; after standing a week longer, boil the pickle again, and pour it on hot, as before; when they are cold, cover them close with a bladder and leather.

To pickle Peaches.

Take your peaches when they are at their full growth, just before they begin to ripen; be sure they are not bruised; then take spring water, as much as you think will cover them, make it salt enough to bear an egg, with bay and common salt, an equal quantity of each; put in your peaches, and lay a thin board over them, to keep them under the water; let them stand three days,

then take them out, wipe them very carefully with a fine soft cloth, and lay them in your glass or jar; then take as much white wine vinegar as will fill your glass or jar; to every gallon put one pint of the best well-made mustard, two or three heads of garlic, a good deal of ginger sliced, half an ounce of cloves, mace, and nutmeg; mix your pickle well together, and pour it over your peaches; tie them close with a bladder and leather; they will be fit to eat in two months. You may, with a fine penknife, cut them across, take out the stones, fill them with mustard-seed, garlic, horse-radish, and ginger, and tie them together. You may pickle nectarines and apricots the same way.

To pickle White Plumbs.

Take the large white plumbs, and if they have stalks, let them remain on, and pickle them as you do peaches.

To pickle Radish Pods.

Make a strong pickle with cold spring water and bay-salt, strong enough to bear an egg; put the pods in, lay a thin board over them, to keep them under water, and let them stand ten days; drain them in a sieve, and lay them on a cloth to dry; then take white wine vinegar, as much as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper; pour your vinegar boiling hot on them, cover them with a coarse cloth, three or four times double, that the steam may come through a little, and let them stand two days;

days; repeat this two or three times; when it is cold, put in a pint of mustard-seed, some horse-radish, and cover them close.

To pickle Lemons.

Take twelve lemons, and scrape them with a piece of broken glass; then cut them across in several parts, but not quite through, so that they will hang together; put in as much salt as they will hold, rub them well, and strew them over with salt; let them lay in an earthen dish three days, and turn them every day; slit an ounce of ginger very thin, and salted for three days, a small handful of mustard-seeds bruised and searced through a hair sieve, and some red India pepper; take your lemons out of the salt, squeeze them very gently, put them into a jar with the spice and ingredients, and cover them with the best white wine vinegar; stop them up very close, and in a month's time they will be fit to eat.

To pickle Grapes.

Get grapes at the full growth, but not ripe, cut them in small bunches fit for garnishing, put them in a stone jar, with vine leaves between every layer of grapes; then take as much spring water as you think will cover them, put in a pound of bay-salt, and as much white salt as will make it bear an egg; dry your bay-salt, and pound it, it will melt the sooner, put it into a bell-metal or copper pot, boil and skim it well, and as it boils take the black scum off, but not the white; when it has boiled a quarter of an hour, let

let it stand to cool and settle; when it is cold, pour the clear liquor on the grapes, lay vine leaves on the top, tie them down close with a linen cloth, cover them with a dish, and let them stand twenty-four hours; then take them out, lay them on a cloth, cover them over with another, and dry them between the cloths; then take two quarts of vinegar, one quart of spring water, and one pound of coarse sugar; let it boil a little while, skim it clean as it boils, and let it stand till it is quite cold; dry your jar with a cloth, put fresh vine leaves at the bottom and between every bunch of grapes, and on the top; then pour the clear off the pickle on the grapes; tie a thin piece of board on a flannel, lay it on the top of the jar to keep the grapes under the pickle, and tie them down with a bladder and leather; take them out with a wooden spoon; but be sure to make pickle enough to cover them.

To pickle Fennel.

Set spring water on the fire with a handful of salt; when it boils tie your fennel in bunches, put them into the water; just give them a scald, and lay them on a cloth to dry; when cold, put them in a glass, with a little mace or nutmeg, fill it with cold vinegar, lay a bit of green fennel on the top, and tie over it a bladder and leather.

To pickle Golden Pippins.

Take the finest pippins you can get, free from spots and bruises, put them into a preserving-pan of

of cold spring water, set them on a charcoal fire, and keep them turning with a wooden spoon till they will peel, but do not let them boil; when they are enough, peel them, and put them into the water again, with a quarter of a pint of the best vinegar, and a quarter of an ounce of alum; cover them close with a pewter dish, and set them on the charcoal fire again, (a slow fire not to boil) let them stand, turning them now and then till they look green; then take them out, and lay them on a cloth to cool; when cold, make your pickle as for the peaches, only instead of made mustard, it must be mustard-seed whole, cover them close, and keep them for use.

To pickle young Suckers, or young Artickokes, before the Leaves are hard.

Take young suckers, pare them very nicely, (all the hard ends of the leaves and stalks) and just scald them in salt and water; when they are cold, put them into glass bottles, with two or three large blades of mace, and a nutmeg sliced thin; fill them either with distilled vinegar, or the sugar vinegar of your own making, with half spring water.

To pickle Mock Ginger.

Take the largest cauliflowers you can get, cut off all the flower from the stalks, peel them, and throw into strong spring water and salt for three days; then drain them in a sieve pretty dry, and put them in a jar; boil white wine vinegar with cloves, mace, long pepper, and all-spice, each half an ounce, forty blades of garlic, a stick of horse-

horse-radish cut in slices, a quarter of an ounce of Cayenne pepper, a quarter of a pound of yellow turmeric, and two ounces of bay-salt; pour it boiling over the stalks, and cover it down close till the next day; then boil it again, and repeat it twice more; and when it is cold, tie it down close.

Melon Mangoes.

Take as many green melons as you want, slit them two thirds up the middle, and with a spoon take all the seeds out; put them in strong spring water and salt for twenty-four hours, and then drain them in a sieve; mix half a pound of white mustard, two ounces of long pepper, the same of all-spice, half an ounce of cloves and mace, a good quantity of garlic and horse-radish cut in slices, and a quarter of an ounce of Cayenne pepper; fill the seed-holes full of this mixture, put a small skewer through the end, tie it round with packthread close to the skewer, and put them in a jar; boil up the vinegar with some of the mixture in it, and pour it over the melons; cover them down close, and let them stand till next day; then green them in the same manner as you do gerkins; when cold, tie them down close, and keep them for use.

To pickle Elder Shoots in imitation of Bamboo.

Take the largest and oldest shoots of elder which put out in the middle of May; the middle stalks are the most tender and biggest, the small ones are not worth pickling; take off the outward peel or skin, and lay them in a strong brine

brine of salt and water for one night; then dry them in a cloth, piece by piece. In the mean time make your pickle of half white wine and half beer vinegar; to each quart of pickle you must put an ounce of white or red pepper, an ounce of ginger sliced, a little mace, and a few corns of Jamaica pepper; when the spice has boiled in the pickle, pour it hot on the shoots, stop them close immediately, and set the jar two hours before the fire, turning it often; it is as good a way of greening pickles as frequent boiling: you may boil the pickle two or three times, and pour it on boiling hot, just as you please. If you make the pickle of the sugar vinegar, there must be one half spring water.

To pickle Red Currants.

To every quart of white wine vinegar put half a pound of Lisbon sugar, and a quarter of a pound of white salt; then pick out the worst of your currants and put into this liquor, and put the best in bunches into glasses; then boil the pickle with the worst currants in it, skim it very clean, and let it boil till it looks of a fine colour, and let it stand till it is cold; then strain it through a coarse cloth, wring it through to get out all the colour of the currants, and let it stand to settle; then pour the clear off the settlings, and fill up your glasses with it, tie them over with a bladder and leather, and keep them in a cold dry place.

To pickle Ox Palates.

Take as many ox palates as you want, and wash them clean with salt and water; put them

in a pot, cover them with water, put in some salt, and as the scum rises skim it off clean; then put in half an ounce of cloves and mace, a little all-spice and whole pepper, stew them gently till they are tender, which will be in four or five hours, take them out, and take the two skins clean off; cut them of what size and shape you please, and let them stand till they are cold; in the mean time make a pickle of half white wine and half vinegar boiled together, with some fresh spices in it; when both the pickle and palates are cold, lay a layer of palates in a jar, and put in some bay-leaves with a little fresh spice between every layer, and pour the pickle over them; tie them down close, and keep them for use. These are very useful to put into made dishes of all sorts, only wash them out of the pickle in warm water. You may make a little side-dish with white or brown sauce, or butter and mustard, with a spoonful of white wine in it.

To pickle Cocks' Combs.

Put your combs into scalding water, and take the skins off; then put them into a stew-pan, cover them with white wine vinegar, put in some cloves and mace, a little all-spice and whole pepper, a few bay-leaves, a little bay-salt, and stew them for half an hour; then put them in a jar; and when they are cold, melt a little mutton suet and put over them, to keep out the air, and tie them down with a bladder and leather. When you want to use them, lay them in warm water for an hour before; and you may put them in made

made dishes, or make a little dish of them, with white or brown cullis.

To pickle Purple Cabbage.

Take two cauliflowers, two red cabbages, half a peck of kidney-beans, six sticks, with six cloves of garlic on each stick, wash them all well, and give them a boil up; then drain them on a sieve, lay them leaf by leaf on a large table, and salt them with bay-salt; then lay them to dry in the sun, or in a slow oven, until they are as dry as a cork; and make the following pickle: take a gallon of the best vinegar, with one quart of water, a handful of salt, one ounce of whole pepper, and boil it all together for a quarter of an hour, and let it stand till it is cold; then take a quarter of a pound of ginger cut in pieces, salt it, and let it stand a week; take half a pound of mustard-seed, wash it, and lay it to dry; when very dry, bruise half of it, mix the whole and bruise it with some all-spice, whole pepper, the prepared ginger, and an ounce of powder of turmeric; then have a jar, and lay a row of cabbage, then cauliflowers, and then beans, put the garlic in the middle, and sprinkle between every layer your mixture; then pour your pickle over all, and tie it down with a bladder and leather.

To pickle Salmon.

Take your salmon, scale and gut it, and wash it very clean; have a kettle of spring water boiling, with a handful of salt, a little all-spice, cloves and mace; put in the fish, and boil it three quarters of an hour, if small; if large, one

hour; then take the salmon out, and let it stand till it is cold; strain the liquor through a sieve; when it is cold put your salmon very close in a tub or pan, and pour the liquor over it; when you want to use it, put it into a dish, with a little of the pickle, and garnish it with green fennel.

To pickle Sturgeon.

Take your sturgeon and cut it in handsome pieces, wash it well, and tie it up with bass; make a pickle of half spring water and half vinegar, make it pretty salt, with some cloves, mace, and all-spice in it; let it boil, then put in your sturgeon, and boil it till it is tender; then take it up, and let it stand till it is cold; strain the liquor through a sieve; then put the sturgeon into a pan or tub as close as you can, pour the liquor over it, and cover it close; when you use it, put it in a dish, with a little of the liquor, and garnish it with green fennel or parsley.

To pickle Mackerel, called Caveach.

Cut your mackerel into round pieces, and divide one into five or six pieces; to six large mackerel you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt; mix your salt and beaten spice together; then make two or three holes in each piece, and thrust the seasoning into the holes with your finger; rub each piece all over with the seasoning, fry them brown in sweet oil, and let them stand till they are cold; put them into a jar, cover them with vinegar, and pour sweet oil

oil over them. They will keep, well covered, a long time, and are delicious.

To pickle Mock Anchovies.

To a peck of sprats take two pounds of common salt, a quarter of a pound of bay-salt, one pound of saltpetre, two ounces of sal-prunella, and a little bole armoniac; pound all in a mortar; put them into a stone pot, a row of sprats, a layer of your compound, and so on to the top alternately; press them hard down, and cover them close; let them stand six months, and they will be fit for use. Observe that your sprats are very fresh, and do not wash or wipe them, but take them as they first come out of the water.

To pickle Smelts.

Take a hundred of fine smelts, half an ounce of pepper, the same of nutmeg, a quarter of an ounce of mace, half an ounce of saltpetre, and a quarter of a pound of common salt; beat all very fine; wash and clean the smelts, gut them, then lay them in rows in a jar, and between every layer of smelts strew the seasoning, with four or five bay-leaves; then boil red wine and pour over them, cover them with a plate, and when they are cold, tie them down close. They exceed anchovies.

To pickle Oysters.

Open one hundred of the finest and largest rock oysters you can get into a pan, with all their liquor in them, but mind you do not cut them in opening, as that will spoil their beauty; wash them

them clean out of the liquor one by one, put the liquor into a stew-pan, and give it a boil; then strain it through a sieve, and let it stand half an hour to settle; then pour it from the settlings into a stew-pan, and put in half a pint of white wine, half a pint of vinegar, a little salt, half an ounce of cloves and mace, a little all-spice and whole pepper, a nutmeg cut in thin slices, and a dozen bay-leaves; boil it up five minutes; then put in your oysters, and give them a boil for a minute or two; put them into small jars, and when they are cold, put a little sweet oil at the top, and tie them down with a bladder and leather; keep them in a cool dry place, and when you use them, untie them, skim off the oil, put them in a dish with a little of the liquor, and garnish them with green parsley. If you want oyster sauce, take them out, and put them into good anchovy sauce, with a spoonful of the pickle: for fish or poultry, wash them in warm water, and put them into a white sauce.

To pickle Cockles or Muscles.

Take half a peck of cockles or muscles, and wash them well; then put them into a saucepan, cover them close, and set them over a slow fire till they are all opened; strain the liquor from them, pick them all out of the shells, (mind and take the sponge or crab out of the muscles) and wash them clean in warm vinegar; strain about half the liquor from the settlings, and treat them in the same manner as oysters.

To

To make White Wine Vinegar.

As this vinegar, by the name, is thought to be made from white wine only, it is proper to give directions for making it. When you brew in the month of March or April, take as much sweet wort of the first running as will serve you the year, boil it without hops for half an hour, and then put it in a cooler; put some good yeast upon it, and work it well; when it has done working, break the yeast into it, and put it into a cask, but mind to fill the cask, and set it in a place where the sun has full power on it; put no bung in the bung-hole, but put a tile over it at night, and when it rains, but when it is fine take the tile off; let it stand till it is quite sour, which will be in the beginning of September; then draw it off from the settlings into another cask, let it stand till it is fine, and draw it off for use. If you have any white wine that is tart, put it in a cask, and treat it in the same manner: or cyder may be done the same way: a cask of ale turned sour, makes ale vinegar in the same manner: but none of these are fit for pickles to keep long, except the white wine vinegar.

To make Sugar Vinegar.

In the month of March or April make this vinegar as follows:—To every gallon of spring water you use, add a pound of coarse Lisbon sugar, boil it, and keep skimming it as long as the skum will rise; then pour it into a cooler, and when it is as cold as beer to work, toast a large piece of bread, rub it over with good yeast, and let it work as long as it will; then beat the yeast into

into it, put it in a cask, and set it in a place where the rays of the sun have full power on it; put a tile over the bung-hole when it rains, and every night, but in the day-time, when it is fine weather, take it off; and when you find it is sour enough, which will be in the month of August, (but if it is not sour enough, let it stand till it is) then draw it off, put it into a clean cask, and throw in a handful of isinglass; let it stand till it is fine, then draw it off for use.

To make Elder Vinegar.

Take two pounds of the pips of elder-flowers, and put them in a stone jar, with two gallons of white wine vinegar; let them steep, and stir them every day for a fortnight; then strain the vinegar from the flowers, press them close, and let it stand to settle; then pour it from the settlings, and put a piece of filtering paper in a funnel, and filter it through; then put it in pint bottles, cork it close, and keep it for use.

To make Tarragon Vinegar.

Pick the leaves off the stalks of green tarragon, just before it goes into bloom, and put a pound weight to every gallon of white wine vinegar, and treat it in the same manner as elder vinegar.

To make Walnut Ketchup.

Take half a bushel of green walnuts, before the shell is formed, and grind them in a crab-mill, or beat them in a marble mortar; then squeeze out the juice through a coarse cloth, and wring the cloth well to get all the juice out; to every

every gallon of juice put a quart of red wine, a quarter of a pound of anchovies, the same of bay-salt, one ounce of cloves and mace, a little ginger, and horse-radish cut in slices; boil altogether till it is reduced to half the quantity; pour it into a pan; when it is cold, bottle it, cork it tight, and it will be fit for use in three months. If you have any pickle left in the jar after your walnuts are used, to every gallon of pickle put in two heads of garlic, a quart of red wine, and an ounce each of cloves, mace, long, black, and Jamaica pepper, and boil them all together till it is reduced to half the quantity; pour it into a pan, and the next day bottle it for use, and cork it tight.

To make Mushroom Ketchup.

Take a bushel of the large flaps of mushrooms, gathered dry, and bruise them with your hands; put some at the bottom of an earthen pan, strew some salt over them, then mushrooms, then salt, till you have done; put in half an ounce of beaten cloves and mace, the same of all-spice, and let them stand five or six days; stir them up every day; then tie a paper over them, and bake them for four hours in a slow oven; when so done, strain them through a cloth to get all the liquor out, and let it stand to settle; then pour it clear from the settlings; to every gallon of liquor add a quart of red wine, and if not salt enough, a little salt, a race of ginger cut small, half an ounce of cloves and mace, and boil it till about one third is reduced; then strain it through a sieve into a pan; the next day pour it from the set-

tlings, and bottle it for use; but mind to cork it tight.

To make Mushroom Powder.

Take the largest and thickest button mushrooms you can get, cut off the root-end, and peel them; do not wash them, but wipe them clean with a cloth; spread them on pewter dishes, and put them in a slow oven to dry; let the liquor dry up in the mushrooms, as it will make the powder much stronger; when they are dry enough to powder, beat them in a mortar, sift them through a sieve, with a little Cayenne pepper and pounded mace; put the powder in small bottles, cork them tight, and keep it for use.

DISTILLATION.

Distilling in General.

The mystery which the generality of distillers have affected to throw over their art, in order to keep it from the public, has not a little contributed to induce many pretenders to attempt an explanation of its excellent qualities; which, like quackery in physic, not only defrauds us of our money, but what is more valuable, injures our health likewise. With a view of detecting such impositions, we give the following small treatise; in which we shall endeavour to be as clear and concise as possible.

We

We shall begin first by explaining what is meant by distilling; how many sorts of distillings there are; what are the instruments fit for that business; what accidents it is liable to; and what must be done to prevent them; then point out the remedies which may be applied to those accidents when they do happen; and at last enter into the detail of the different sorts of liquors, that of their composition and the various ways of preparing them, by a plain and methodical account of the principle of the art; in which we shall endeavour to omit nothing of what may serve to instruct completely either the lovers of distilling, or the artists who profess it, and make it their particular business.

Distilling in general, is the Art of extracting Spirits from Bodies.

To extract spirits, is to produce, by means of heat, such an action as will secrete them from the bodies in which they are detained.

If that heat is the proper and natural affection of the bodies, and produces the secretion of spirits, without any foreign help, it is called fermentation.

If it is produced exteriorly by means of the fire or other hot matters in which the still is placed, then it is called either digestion or distillation: digestion, when the receipts are only prepared to the secretion of their spirits: distillation, when the action of heat has such a power as really to secrete those spirits, and make them to distil.

It is that heat which provoking a commotion

and agitation among the insensible parts of any body whatsoever, detaches them, divides them, and procures a passage to the spirits which are concealed in it, by freeing them from the faint or terraqueous qualities with which they were employed.

Considered in that point of view, distilling may become worthy of engaging the attention of the learned, and be the object of their studies.

Infinite are the parts which this art embraces; every thing which the earth produces, whether flowers, fruits, grains, spices, aromatical or vulnerary plants, and perfumed oils or essences. We shall not undertake to defend its utility nor its charms; it is from the course of this work we hope it may and will be deduced wherewith to make and justify its encomium.

Of Distilling in particular.

After having defined distilling in general, we must say something more particular on that article.

They reckon generally three different species of distilling. The first, called distilling *per ascensum*, that is to say, by raising, is made by placing the still on the fire or other hot matters, such as gravel, horse dung, boiling water, &c. which promotes a rising of the spirits. This method is the most common and almost the only one distillers put in practice.

The second, called *per descensum*, that is to say, by depressing or defrauding, is procured by placing the fire on the top of the vessel employed in distilling which precipitates the spirits. This method

method is used by the liquorist distillers but for the oils of cloves, nutmegs, and mace.

Some assert that the oil of juniper berries is very good drawn *per ascensum*.

The third and last called *per latus*, that is to say, sidely or by the side, is never practised but by chymists; therefore we shall pass it over in silence.

Definition of Spirits.

By spirits is meant the most subtile particles of any bodies whatsoever.

All bodies, without any exception are impregnated with spirits in more or less quantities.

These particles are an igneous substance, which by its very nature is susceptible of and disposed to a great commotion.

That subtile portion of bodies is more or less disposed to secretion according as the bodies in which it is contained are more or less persons or more or less oily.

Definition of Essences.

By essences are meant in distillery, as well as chymistry, the oily parts of a body: that sort of oil called essence may be extracted from all sorts of bodies, and constitutes one of the principles with which they are composed. At least it has been ascertained by those who have been particular in their observations, that nothing has been distilled from which oil or essence could not be extracted. In every sort of distillation made from fruits, flowers, sweet smelling spices principally, and all other sorts of spices put in digestion,

tion, there has always been seen swimming over the phlegms or faints, a soft and unctuous substance; and that substance is an oil. Now that oil is what is called essence when it is the object of our distillation.

Definition of Simple Waters.

By simple waters is meant what is distilled from flowers and other things without water, brandy, or spirit of wine. Such distillations are generally of a phlegmatic quality, though fragrant, always charged with the odour of the body from which it is extracted, and even of a more perfect fragrancy than the body itself.

Definition of Phlegms.

Phlegms, which some call faints, are the terraqueous particles which make part of the composition of bodies; whether this principle be active or passive, we leave to the chymists to discuss. However it may be, it is nevertheless very essential for all artists of that profession to be well acquainted with its nature, for many are mistaken in it. Some take as phlegm certain white and cloudy drops which come first when the receipts contained in the still begin to run. Notwithstanding it is certain that these drops are often the most spirituous particles of the matters which distil, which they deprive themselves of very gradually. The whiteness of those cloudy drops is owing only to some moistness which remained in the top of the still; when if they had observed to wipe it off well, they should have seen that the first drop which runs would have been

been as transparent and brilliant as the last, and it is to their detriment that they throw off those first drops which are the most volatile, and spirituous of their receipts.

Here is an observation which deserves all their attention, and which we recommend earnestly to every distiller. In all the matters which have first been put in digestion or what is the same meaning, set to infuse the day before, the spirits are the first which fly to the top of the still; when on the contrary in those receipts which have not been set to infuse, the phlegm raise first, and the spirits afterwards, the reason is quite physical, and so plain that it requires no farther elucidation to conceive it.

We shall add another observation, which no doubt will please the curious, and even all those who have some notion of distillation. In all the mixed receipts, such as those in which you would put to distil flowers, fruits, and spices together, without being previously prepared by means of the digestion; the action of the fire raises first the spirits of the flowers; in such a manner that, in spite of the mixture, these spirits have contracted nothing from the smell of the fruits nor of the spices. That secretion made, the spirits of the fruits rise next, without any mixture of the spices or of the flowers. In fine, the spirits of the spices come last, without the least impregnation of the odour of the flowers, or the taste of the fruits; every article keeps distinct by itself in that distillation; and those who doubt the veracity of this assertion are desired to try the experiment.

Another

Another interesting observation that has been made on spices, is, that whether they have been put in digestion or not; whether the phlegms or faints have rose before the spirits, or the spirits before the phlegms; the spirits you draw from those sorts of ingredients are hardly impregnated with the smell and taste of them, and it has always been found necessary to mix along with those spirits a certain portion of the phlegms, in more or less quantities, to give them the taste and perfume of the spices, because it is the phlegms, not the spirits, which contain more of that taste and flagrancy. This observation is absolutely necessary, and may perhaps prove satisfactory to a curious reader.

Definition of Digestion.

As the word digestion has often been made use of in this essay, we shall explain what is meant by it, its utility, and even the necessity it is of in many circumstances.

Matters are said to be in digestion when you have them to soak in a proper dissolvent over a very mild heat to soften them. This preparation is necessary for many sorts of ingredients in distillery. It procures the spirits a more facile issue from the matters where they are contained.

The digestions which are made without any heat at all, are those which are more generally used, and the least; because those which are made over the fire, or by means of hot matters, such as dung, &c. in which the vessel is placed, always take away some of the goodness, quality, and merit of the goods, as they cannot but promote

mote some of the spirits, and it is very easy to conceive that this must be so much of the quality.

When you intend to draw essences, the ingredients must unavoidably be prepared my means of the digestion. In order to draw well the spirits and essences from spices, digestion is again there of an absolute necessity. In short, digestion enters necessarily in our principles, and is an indispensable one itself.

Of Fruits and their different Species.

Various are the fruits made use of in distilling, some with rinds, some with skins, some with kernels, some with stones, and others covered over with a shell.

The fruits with rinds, such as the Portugal orange, as the French call it, or China, as we call it in England; the cedra, the citron, the Bigarade or Sevelle orange, the lemon, and the Bergamot, are excellent for the liquors of taste, when you make use of the zests of those different with the oil of essence. The quintessence of those sorts of fruits cannot be drawn here as in the countries that produce them; because, besides that they lose so much of their primitive flavour by importation, the price they fetch in this country renders it an impossible thing for the distiller to think of drawing that quintessence from them with any profit or advantage to himself. We shall speak of the manner of chusing those fruits when we come to speak of them singly. The bergamot (a kind of citron) is more

commonly made use of for odoriferous waters than for palatable liquors.

Among the fruits with kernels there are few which the distillers make use of except the reinette apple, the rouselet pear, and the quince. We make what is called ratafia or cordial water, with those three sorts of fruits. But the rouselet pear is more ordinarily preserved in brandy. As quince is fit for a spirituous fermentation, you may distil the spirits on liquor, which, by so fermenting, comes from it. And the spirit of that water or rather virous liquor is successfully employed in a liquor which in preserving all the delicacy of taste of that fruit acquires its well known beneficient qualities for the stomach.

Cordials are made also with stone fruits, such as cherries, plumbs, apricots, and peaches; these four species of fruits may be preserved in brandy. There are again other sorts of fruits which distillers employ for ratafia and syrups. Such are raspberries and strawberries, which enter in the composition of several sorts of cordials in order to give them a nicer and more exquisite taste. Mulberries and raspberries, as well as morello cherries are again often made use of to give a colour to certain cordials. There is a syrup made with mulberries and currants which is very agreeable to the taste, and which is very much in use for sick people.

Shell fruits are likewise of great use in distillation. Ratafia may be made with walnuts; and that fruit may also be preserved in brandy when young and tender.

Almonds are made use of for the *Eau de Noyau.*

Noyau. And from that fruit we draw, as well as from nuts, oils for perfumed essences.

We have spoken here but of those fruits which are generally made use of by distillers, there are many others which might be employed with as much success. It is enough to have pointed here the use which is made of them: it behoves the lovers of the art to improve the ancient discoveries. The receipts change as the taste changes: but the method and proceedings we recommend here will always serve and be useful to direct the operations.

Of the aromatical and vulnerary Plants.

Those plants are called aromatical whose stalks and flowers have a strong and penetrating odour, though altogether agreeable; such plants preserve that odour a long while after they are gathered, even after they are dried up.

Those are called vulnerary, which have an aromatical taste, and which are unctuous and balsamic. The aromatical and vulnerary plants are in great numbers; but we shall not enter into their detail; we shall content ourselves with only pointing out those which the distillers make the greatest consumption of, such as melissa, rosemary, lavender, aspic, marjorum, sage, &c.

From the aromatical plants we draw odoriferous waters, which are exquisite to strengthen the heart and the brain; and which are constantly used in swoons. We may likewise draw quintessences from them which stand in the stead of the plants themselves, in the seasons in which the plants exist no more.

Aromatical plants are distilled in two different manners; either with water to make simple waters; or with spirit of wine to make odoriferous waters. Both of them contribute to health, in contributing to the cleanness of the body.

The best vulnerary plants are those which come from Switzerland. They generally send in those sorts of plants dry leaves and flowers all together; they preserve enough of their good quality to be employed here.

The vulnerary plants which are used in the composition of the arquebusade water, all grow in France. They are employed in their strength, when they are quite green. It is principally in the time they are in blossom they are to be employed. They may be distilled with plain water; but those distilled with spirit of wine have a great deal more virtue.

Both the leaves and flowers of aromatical plants used in the composition of the pot-poury. They are likewise employed in the making of sweet swelling satchels, or bags. The general rule is to employ them in their full vigour, and to gather them before the too great heat of the day has deprived them of their fragrancy.

Of the various Spices and Seeds used in Distillation.

The spices mostly made use of in distillation, are cloves, cinnamon, nutmegs, and mace.

From these spices you may draw, by means of distillation, what is called spirits; and by infusion you may make tinctures and oils of essence. These spices are also used in the composition of several odoriferous waters, but especially in most

most of the cordials of which they are material ingredients.

The seeds most known in distillation are, fennel, angelica, aniseed, coriander, juniper, parsley, caraway, carrot, and many others. From these various sorts of seeds you draw spirits with brandy for palatable liquors. You may likewise draw oils of essence, or make infusions for ratafias.

To make Lily Water Liquor.

Choose fine lilies, thick and well blown, not at all faded, nor begun to decay, and gather them immediately after the rising of the sun; cut nothing but the stalk of the flower, because it would give to the distillation a taste of green; leave the flower whole, and put it in the cucurbite with common water and brandy, in the proportion hereafter mentioned; and distil it upon a naked fire a little quick; when your spirits are drawn, melt some sugar in water, and then mix your spirits with it; pass the whole through a bag, and when fined down, your liquor will be fit for use.

To make common Lily Water Liquor.

Take three quarts of brandy, half a pound of lily flowers, three quarts of water, and a pound of sugar for the syrup; the whole must make up five quarts of liquor in all when finished.

To make the double Liquor.

Take half a pound of flowers, three quarts of brandy, three pounds of sugar, and two quarts of

of common water; which will produce four quarts of liquor when done.

To make one Gallon of Spearmint Water.

Take of the leaves of dried spearmint one pound and an half, and two gallons and an half of water, and draw off by a gentle fire one gallon. This water will be more fragrant if distilled in Balneum Mariæ, or the cold still; but if the latter be used, the same caution must be observed of distilling the plant green.

To make a Gallon of Jamaica Pepper Water.

Take half a pound of Jamaica pepper, and two gallons and an half of water, and draw off one gallon with a pretty brisk fire. The oil of this fruit is very ponderous, and therefore this water is best made in an alembic.

To make a Gallon of the Water of Dill Seed.

Take one pound of dill seed, and three gallons of water; distil off by the alembic one gallon, with a pretty brisk fire.

To make ten Gallons of single Angelica Water.

Take of the roots and seeds of angelica, cut and bruised, of each one pound and an half, eleven gallons of proof spirit, and two gallons of water; draw off ten gallons, or till the faints begin to rise, with a gentle fire; and sweeten it, if required, with lump sugar. It is a good carminative, and therefore good against all kinds of flatulent cholics, and gripings of the bowels.

To

To make ten Gallons of compound Angelica Water.

Take of the roots and seeds of angelica, and sweet fennel seeds, of each one pound and an half, the dried leaves of balm and sage, of each one pound; slice the roots and bruise the seeds and herbs, and add to them of cinnamon one ounce, of cloves, cubebs, galangals, and mace, of each three quarters of an ounce; of nutmegs, the lesser cardamon seed, pimento, and saffron, each half an ounce; infuse all these in twelve gallons of clean proof spirit, and draw off ten gallons, with a pretty brisk fire. It may be sweetened or not, at pleasure. This water is a powerful carminative; and good in all flatulent cholics, and other griping pains in the bowels: it is also good in nauseas, and other disorders of the stomach.

To make ten Gallons of Dr. Stephens's Water.

Take of cinnamon, ginger, galangal, cloves, nutmegs, grains of paradise, the seeds of anise, sweet fennel, and caraway, each one ounce; the leaves of thyme, mother of thyme, mint, sage, pennyroyal, rosemary, flowers of red roses, camomile, origanum, and lavender, of each eight handfuls; of clean proof spirit, twelve gallons; and water, two gallons; digest all twenty-four hours, and then draw off ten gallons, or till the faints begin to rise. Sweeten with fine sugar to your palate. It is a noble cephalic cordial and carminative; and also, in some degrees, an hysteric; good in all cholic pains in the stomach and bowels, and diseases of the nerves.

To make fifteen Gallons of Clove Water.

Take four pounds of cloves bruised, half a pound of pimento or all-spice, and sixteen gallons of clean proof spirits; let it digest twelve hours in a gentle heat, and then draw of fifteen gallons with a pretty brisk fire.

Another Way.

Take four pounds of Winter's bark, six ounces of pimento, a pound and a quarter of cloves, and sixteen gallons of clean proof spirits; digest and draw off as before. You may sweeten it to your palate, by dissolving in it double refined sugar.

To make ten Gallons of Antiscorbutic Water.

Take of the leaves of water-cresses, garden and sea-scurvy-grass, and brook-lime, of each twenty handfuls; of pine tops, germander, horehound, and the lesser centaury, each sixteen handfuls; of the roots of briony and sharp pointed dock, each six pounds; of mustard seed one pound and an half; digest the whole in ten gallons of proof spirit, and two gallons of water, and draw off by a gentle fire. It is good against scorbutic disorders; as also in tremblings and disorders of the nerves.

To make ten Gallons of Imperial Water.

Take the dried peels of citrons and oranges, nutmegs, cloves, and cinnamon, of each one pound; the roots of cypress, florentine orrice, calamus aromaticus, of each eight ounces; zedoary, galangal, and ginger, of each four ounces; the

the tops of lavender and rosemary, of each sixteen handfuls; the leaves of marjorum, mint, and thyme, of each eight handfuls; the leaves of white and damask roses, of each twelve handfuls; digest the whole two days in ten gallons of proof spirit, and four gallons of damask rose water; after which draw off ten gallons. It is a very good cephalic, and of great use in all nervous cases; it is also a very pleasant dram, especially if sweetened with fine sugar, and good upon any sudden sickness of the stomach.

To make ten Gallons of compound Bryony Water.

Take of the roots of bryony, four pounds; wild valerian root, one pound; pennyroyal and rue, of each two pounds; the flowers of feverfew and tops of savin, of each four ounces; the rind of fresh orange peel and lovage seeds, of each half a pound; cut or bruise these ingredients, and infuse them in eleven gallons of proof spirit, and two gallons of water, and draw off ten gallons with a gentle heat.

Another Way.

Take of fresh bryony root, four pounds; the leaves of rue and mugmort, of each four pounds; the tops of savin, six handfuls; fever-few, catmint, and pennyroyal, of each four handfuls; orange peel, eight ounces; myrrh, four ounces; Russia castor, two ounces; proof spirit, eleven gallons; water, two gallons: digest and distil as before. It is very forcing upon the uterus, and therefore given to promote delivery, and forward the proper cleansings afterwards; as also to open

menstrual obstructions, and in abundance of other female complaints: it is also good against convulsions in children, and of service in all nervous complaints in either sex.

To make ten Gallons of Spirituous Pennyroyal Water.

Take fifteen pounds of the dried leaves of pennyroyal, ten gallons of proof spirits, and two gallons of water; draw off ten gallons with a gentle fire. It is a good carminative, of use in cholics and gripings of the bowels; also in plurisies and the jaundice; it is of known efficacy in promoting the menses and other disorders of the female sex.

To make ten Gallons of Carminative Water.

Take of fresh camomile flowers, four pounds; dill seed, two pounds and an half; leaves of balm, origany, and thyme, of each one pound; seeds of anise and fennel, of each six ounces; cummin seed, four ounces; the peels of oranges and citrons, eight ounces; juniper and bay berries, of each six ounces; cinnamon, eight ounces; mace, four ounces: bruise and digest these ingredients in eleven gallons of proof spirit, and two gallons of water; then draw off ten gallons, and sweeten it with fine sugar. It is good in the cholic and gripings of the bowels, and to remove sickness and nauseas from the stomach.

To make a Gallon of Cedrat Water.

Take the yellow rinds of five cedrats, a gallon of fine proof spirit, and two quarts of water; digest

gest the whole twenty-four hours in a vessel close stopped; after which draw off one gallon in Balneum Mariæ, and sweeten with fine loaf sugar.

To make a Gallon of Bergamot Water.

Take the outer rind of three bergamots, a gallon of proof spirit, and two quarts of water; draw off one gallon in Balneum Mariæ, and sweeten it with sugar.

To make a Gallon of Jessamine Water.

Take of Spanish jessamine flowers, twelve ounces; essence of Florentine citron, or bergamot, eight drops; fine proof spirit, a gallon; water, two quarts: digest two days in a close vessel, after which draw off one gallon, and sweeten with fine loaf sugar.

To make a Gallon of the Cordial Water of Montpelier.

Take the yellow rinds of two bergamots, or fifty drops of the essence of that fruit; cloves and mace, of each half an ounce; a gallon of proof spirit, and a quart of water: digest two days in a close vessel, draw off a gallon, and sweeten with fine sugar.

To make a Gallon of Father Andrew's Water.

Take of white lily flowers, eight handfuls; orange flowers, four ounces; rose water, a quart; proof spirit, a gallon; water, a quart: draw off a gallon in Balneum Mariæ, and sweeten with fine sugar.

To make a Gallon of the Water of Father Barnabas.

Take of the roots of angelica, four ounces; of cinnamon and orris root, each half an ounce; bruise these ingredients in a mortar; put them into an alembic, with a gallon of proof spirit and two quarts of water: draw off a gallon with a pretty brisk fire.

To make a Gallon of the Water of the four Fruits.

Take of the essence of cedrat, fifty drops; of the essence of bergamot, thirty-six drops; of the essence of citron, sixty drops; and of the essence of Portugal orange, sixty-four drops; fine proof spirit, one gallon; water, two quarts: draw off with a pretty brisk fire till the faints begin to rise, and sweeten with fine sugar.

To make a Gallon of the Water of the four Spices.

Take of cinnamon, two ounces; nutmegs and cloves, of each three drachms; and mace, six drachms: bruise the spices in a mortar, and add a gallon of proof spirit, and two quarts of water: digest twenty-four hours in a close vessel, and distil with a brisk fire till the faints begin to rise; and sweeten with fine sugar. It is an excellent stomachic, good in all depressions of the spirits and paralytic disorders.

To make ten Gallons of the Water of the four Seeds.

Take of sweet fennel seed seven ounces; coriander seed, nine ounces; the seeds of angelica and anise, of each three ounces: bruise all these in

in a mortar, and put them into the still, with ten gallons and an half of proof spirits, and two gallons of water: draw off with a gentle fire till the faints begin to rise, and sweeten with fine sugar. It is good in cholics, nauseas of the stomach and gripings of the bowels.

To make a Gallon of Divine Water.

Take of orange flowers fresh gathered, two pounds; coriander seed, three ounces; nutmegs, half an ounce: bruise the nutmegs and coriander seed, and put them together with the orange flowers, into an alembie, with a gallon of proof spirit, and two quarts of water: draw off the liquor with a gentle fire, till the faints begin to rise, and sweeten with fine sugar.

To make a Gallon of rectified Barbadoes Water.

Take the outer rind of eight large florentine citrons; half an ounce of cinnamon bruised; and a gallon of rectified spirit: distil to a dryness in Balneum Mariæ: then dissolve two pounds of sugar in a quart of water, and mix it with the distilled liquor, and run it through the filtrating bag, which will render it bright and fine.

To make a Gallon of amber-coloured Barbadoes Water.

Take the yellow rind of six bergamots, half an ounce of cinnamon, and two drachms of cloves; bruise the spices, and digest the whole six days in a gallon of rectified spirit; and then add a drachm of saffron, and let the whole stand six days

days longer in digestion; dissolve two pounds of fine sugar in a quart of water, add to it the tincture, and run it through the filtrating bag.

To make a Gallon of Roman Water.

Take the outer or yellow peels of six citrons; two drachms of mace bruised; a gallon of proof spirit and two quarts of water: draw off with a gentle fire till the faints begin to rise, and sweeten with fine sugar.

To make a Gallon of l'Eau sans Pareille.

Take the outer peels of twelve citrons, three quarts of fine proof spirit, and a quart of water; put all into a glass alembic, and distil to a dryness in Balneum Mariæ; filter the water, and put it into bottles well stopped.

Another Way.

Take the essence of cedrat, bergamot, orange, and lemon, of each two drachms; a gallon of rectified spirit, and two quarts of water: put all into a glass alembic, and distil in Balneum Mariæ till the faints begin to rise, when the receiver must be immediately removed.

To make a Gallon of Vestal Water.

Take of the seeds of daucus creticus, or candy carrots, two ounces; a gallon of spirit of wine; and two quarts of water: distil in Balneum Mariæ till the faints begin to rise: then add to the spirit drawn over, an ounce of the essence of lemons, and four drops of the essence of ambergris;

gris; redistil in Balneum Mariæ, and keep the water in bottles well stopped for use.

To make a Gallon of Cyprus Wine.

Take of the essence of ambergris, half an ounce; put it into a glass alembic, with a gallon of spirit of wine, and two quarts of water; place the alembic in Balneum Mariæ, and draw off till the faints begin to rise.

To make a Gallon of Anhalt Water.

Take of the best turpentine a pound and an half; olibanum, three ounces; aloes wood powdered, one ounce; grains of mastic, cloves, gilly-flowers, or rosemary flowers, nutmegs, and cinnamon, of each two ounces and an half; saffron, one ounce: powder the whole, and digest them six days in eleven gallons of spirit of wine; adding two scruples of musk tied up in a rag; and draw off in Balneum Mariæ till it begins to run foul. It is a high aromatic cordial, invigorates the intestines, and thereby promotes digestion, and dispels flatulencies: it is a sovereign remedy for catarrhs and pains arising from colds; as also in palsies, epilepsies, apoplexies and lethargies, the parts affected being well rubbed with it.

To make ten Gallons of Gout Water.

Take the flowers of camomile, leaves of penny-royal, lavender, marjorum, rosemary, sage, and ground-pine, of each eight ounces; myrrh, four ounces; cloves and cinnamon, of each one ounce; roots of piony, two ounces; pellitory of Spain, and cypress orrice, of each one ounce; the lesser cardamoms

cardamoms and cubebs, of each half an ounce; nutmegs, two ounces: cut and bruise these ingredients, and digest them four days in eleven gallons of proof spirit and two gallons of water; then draw off ten gallons, and sweeten with fine sugar. It is good in all nervous cases, palsies, epilepsies, and loss of memory.

To make a Gallon of Bouquet Water.

Take the flowers of white lilies and Spanish jessamine, of each half a pound; orange, jonquil and pink flowers, of each four ounces; damask roses, one pound; let them all be fresh gathered, and immediately put into a glass alembic, with a gallon of clean proof spirit, and two quarts of water; place the alembic in Balneum Mariæ, and draw off till the faints begin to rise.

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